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WE CREATE A "SMART FUSION" BETWEEN JAPANESE INGREDIENTS AND OURS

— ERIC RIPERT

ERIC RIPERT *Born in Antibes, France in 1965. Chef Eric Ripert attended culinary school in Perpignan, and in 1982 moved to Paris to work at the renowned La Tour D'Argent. Ripert came to the United States in 1989 to work as sous chef at Jean Louis in the Watergate Hotel in Washington, D.C. In 1991, he moved to New York where he worked briefly as sous-chef under David Bouley until he was offered a job by siblings Maguy and Gilbert Le Coze as a chef at Le Bernardin. In 2003, he received the James Beard Award for Outstanding Chef of the Year.*

Eric Ripert is partner/chef of Le Bernardin, a four star French restaurant specializing in seafood. He constantly explores new ingredients and cooking styles with enthusiasm for the purpose of creating dishes which fully utilize them. After encountering Japanese food, he began to adopt many of this cuisine's aspects. He spoke with Chopsticks New York about his culinary philosophy and the influence of Japanese cuisine.

You have French cuisine as your base, but you incorporate ingredients and preparation methods that are different. What is your trick for successfully mixing these other ingredients and styles?

French cuisine is the base of our cooking, but it's about creating harmony. Though it's never perfect, if you search for balance between flavors and consistencies you find success in your cooking and people like what you do. Obviously, you need the right techniques and the inspiration, which for us comes from traveling and interacting with other countries' cuisine, because New York as you know is a melting pot.

How about the incorporation of Japanese cuisine, which is plentiful here in NY?

We create what I call a "smart fusion" between Japanese ingredients and ours. I love the fact that we can play like that. We don't always succeed, but when we do it's something new. I had a lot of friends from Japan and I love Japanese cuisine, but the Americanized kind. I think I go to Japanese restaurants the most out of all cuisines. I absolutely love Masa, and go often to Yakitori Totto as it's close to my restaurant and Sushi of Gari as it's close to my home. I finally had the chance to go to Tokyo last year. Because I had never been to Japan before, the negative side was that I had been ignorant about Japanese food, but the positive side was that it gave me freedom to

use the ingredients and do it my own way, without knowing what would be the traditional way.

So what were your impressions when you went to Tokyo?
I didn't want to leave! I stayed a week, but the next time I want to go for at least two weeks and I want to go to Kyoto and other parts of the island. But Tokyo was a revelation for me, it was incredible! I went to a sushi place where I had the best sushi of my entire life. I didn't know it but the Michelin guide had given them three stars. It was simple, down the subway stairs and a counter with just 12 seats, but they had the most amazing fish. Something I noticed in Japan was a lot of the chefs are so passionate, and this is what they work for. It's not for money or celebrity. They work and live for the craft, and they do things that money would never make them do. Like if they know that at the fish market Tsukiji there will be a guy there at 4 a.m. with fish that they need, they will go to buy these ingredients which they will later prepare to please someone.

You use a lot of Japanese ingredients. Which ones in particular do you like?
Shiso, wasabi, dashi broth (which we make with both kelp and bonito). Those kinds of ingredients are important to us because they're very friendly to seafood. Yuzu is the most incredible discovery of my life! I exaggerate but it's a fantastic citrus. We have been very influenced by those products, because each time we have access to them it gives us vast new territory in which to imagine new combinations.

What are the Japanese aspects of your preparation methods?
We think in a very Japanese way when we treat fish, because I think that they believe the fish is delicate and that it needs very little to make it great. We are not as extreme as doing sashimi but in our raw preparation and cooked preparation we are extremely careful not to overwhelm the qualities of the fish. The fish is the star of the plate and whatever we add is supposed to elevate it. Though I respect lots of Japanese chefs, especially Masa, I never worked directly whh one. But I worked for Joel Robuchon, who received a lot of his inspiration from Japan throughout his whole career. He is the most Japanese French chef!

What are the similarities between French and Japanese cuisine?
I noticed in Tokyo that there's an incredible respect for tradition and it's almost ritualistic the way Japanese chefs cook. The French in France have a little bit of that as well. It's fantastic because of the respect for the food and for cooking, but here in NY we can do things that the chefs in Tokyo cannot even conceive of. They would say, "Are you crazy? You can't work like that. For 100 years we have been like this..." This is the same mentality they have in France.

On the other hand, what are the differences between the two cuisines?
Well, the ingredients are very different, with France being in the heart of Europe and Japan in Asia. Also, I think we are not as daring as the Japanese at promoting simplicity. It's slightly more complicated, but I'm getting there! I like the purity of the style. We believe like the Japanese chefs that when the product is beautiful, you don't have to do much. It's beautiful by itself. But we still have a little bit of a French twist. However, at the end of the day it's about harmony and pairing the best ingredients to create the best experience. It's a lifestyle around food, where the French love food and Japanese obviously love food as well. It's an entire dynamic around the meal, bringing family and friends together. It's a way of socializing but it is also a borderline obsession. Maybe "obsession" is a bit strong, but for sure it is a passion.

What are the special features of your summer menu?
We have a lot of Japanese influence on our menu right now. In fact, six months ago we opened the menu and realized that 80% of it was Japanese influenced, so we had to cut back some and add a bit more French. [laugh] I had been getting excited about new ingredients and got carried away! But you can still find dishes largely incorporating Japanese ingredients such as *Kanpachi Tartare topped with Wasabi Tobiko, White Soy Yuzu Marinated Fluke* and *Mahi Mahi with Shiso-Matsutake Salad*.

You are known to get new ideas and ingredients when you travel, but what have your recent sources of inspiration been?
I was recently in the northern part of India near Kashmir, so that was a big inspiration. The way it influences me is that it is like immediate inspiration, and sometimes I need to digest and it comes back later on. I don't want to force things and the way I work is to let it happen naturally. When it comes, it comes. So India was my last trip and we now have a dish with tandoori spice. But the Indian influence does not overwhelm the menu, as I like to introduce things little by little.

What does the near future hold for Le Bernardin?
We have a new restaurant in Philadelphia that just opened in May. It is more broadly based than the NY location and more casual as well. I also have a cookbook coming out in the fall. We have published two already, the first one being about the history of Le Bernardin with recipes and the second one was an experiment between a writer, a painter, two photographers and myself in discovering the four seasons in four locations and living together in a house. The current book we're doing is a documentary of Le Bernardin, like a snapshot of the restaurant, so that will be something to look forward to.

—— Interview by *Stacy Smith*

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TEL. 215-523-8273 / www.10arts.com

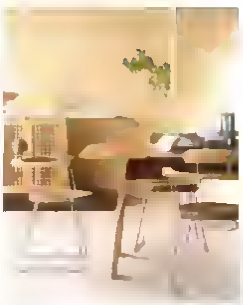
Product

Sustainable Furniture Born from International Collaboration

The sugi (cedar) trees which occupy 13% of Japan are most famous for causing the annual onset of hay fever, but they are taking on a new role. Sugi wood is quickly emerging as the next key material trend in furniture design. Sugi has been used for centuries to build structures such as temples and shrines, and its Latin name means "one of Japan's most precious hidden treasures". Thanks to a furniture and decor collection created in collaboration between internationally renowned Italian industrial designer Enzo Mari and Hida Sangyo, Japan's leading furniture atelier, sugi is no longer a secret.

The **HIDA Collection** launching in the US will feature 15 of the original 34 pieces which debuted in Milan in 2005. Hida Sangyo is located in area called Hida in Gifu prefecture near the northern Japan Alps, and the wood craftsmen from this region are said to be the best in Japan. Mari's decision to join the project was because the company employs these craftsman, uses innovative technology processes and advocates sustainable furniture manufacturing, all sensibilities he shares. Together they developed a collection incorporating the wood's knots, feeling that this exemplifies its natural beauty.

Though durable, Sugi's wood is tender and had to be hardened, and in the process of compressing it for this purpose Hida Sangyo discovered that this enabled lower cost production of a larger variety of designs with less waste, making it eco-chic as well. HIDA collection is hot in Japan with a store on Omotesando, and its capture of the 'Editors Award for Craftsmanship' at New York's 2007 International Contemporary Furniture Fair indicate that it is likely to have the same appeal on American shores.

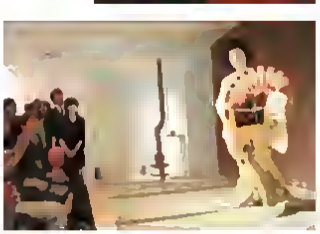


*HIDA Collection is distributed in the United States through AMEICO (http://www.ameico.com/enzomari.html)

Book

A Glimpse of a Geisha

Long the subject of art, books and films, the world of the geisha is largely inaccessible to outsiders and swathed in an aura of glamour and mystery. We see geisha in movies, woodblock prints, and travel posters, but few of us have the opportunity to hear an unembellished account of a real geisha's life. **A Geisha's Journey: My Life as a Kyoto Apprentice** (Kodansha) provides just that: a rare, first-hand glimpse of the life of a young geisha (or geiko, as they are known in Kyoto). Komomo writes with candor about her unusual path to this rarified life, and the book is illustrated with beautiful photographs by Naoyuki Ogino. Unlike most geisha today, Komomo was living abroad with her parents in China when she first had the desire to become a maiko, or apprentice geisha. In an interesting confluence of tradition and technology, her first step to becoming a geisha was e-mailing Koto, the first geisha to have her own website. They corresponded via e-mail until at last, two years later, Komomo left Beijing to live in Kyoto and train to be a maiko. Her fascinating account of her adjustment to life in the hanamachi (geisha district) and the accompanying pictures make A Geisha's Journey a must-read for anyone interested in the intersection of old and new Japan. Komomo recently had a book signing at New York's Ippodo Gallery and answered questions. When asked what her parents think of her unconventional career, she allowed that they did not encourage this decision initially, but they now understand (she thinks).



Komomo performed three dances from her repertoire in front of the guests at her book signing event at Ippodo Gallery

Drink

From the Foot of a Mountain to the World: Ginga Kogen Beer

Craft beer is a trend in the States. This summer brings the introduction of a new Japanese beer called **Ginga Kogen Beer** which hails from northern Iwate prefecture. In 1996, this brand began as part of a project to economically develop this region's Sawauchi village, known for its heavy snowfalls resulting in an abundance of sparkling clear cold water. This creates ideal conditions for beer brewing and Ginga Kogen is made at the foot of Mount Wagadake.

"Ginga Kogen" means "plateau of the galaxy" and its name was inspired by the masterpiece "Ginga Tetsudou no Yoru" (Night of the Galactic Railroad) written by a famous poet from Iwate, Kenji Miyazawa. 1996 was the 100th anniversary of his birth, and was the reason for the beer being named for his work. Ginga Kogen Beer is a Hefeweizen-style beer, meaning that it is yeast wheat, top-fermented and brewed with more than 50% of wheat malt. Brewed solely with natural water, malt and hops, it is an unfiltered beer distinguished by its fruity aroma and pale color.

When creating this beer, members of the preparatory team visited many breweries in Germany before building their own. They visited Munich, Cologne, and Dusseldorf and drank 80 different kinds of beer in one week. As Sawauchi village's climate is similar to that of the Bayern state in southern Germany where Munich is located, it was considered the appropriate place to brew Ginga Kogen Beer. Its pure taste is sure to fare well with its new American audience, and ice cold Ginga Kogen Beer helps you revive in this steaming weather.

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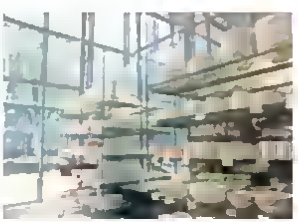

Long before environmental sustainability became popular, the Japanese company **MUJI** was conscious of the importance of avoiding waste. About 30 years ago, they started selling stationery, room accessories, and clothes that avoided excessive decoration, unnecessary functionality, and needless packaging. Soon, "simplicity" became synonymous with MUJI, whose original name was Mujirushi Ryohin, literally meaning "no-brand quality goods."

MUJI opened its New York flagship store in Times Square on May 30th. Its greenhouse-like building, designed by Renzo Piano, hails the blessing of the sun as it promotes an ecological way of life. Walking around the 4,350-square foot shopping floor, you naturally immerse yourself in the MUJI way of life. The over 1,750 household items and 420 items of apparel have simple designs, and many of them are made of natural materials. But simplicity and plainness do not mean dull; rather, their conceptual designs are chic. Speakers made of cardboard, a pencil with multicolored lead, and a wall-mounted CD player stand out. There are a few items which are novelties in the US market but common in Japan: a small laundry hanger is compact and space efficient, a mini-size laundry washboard is convenient for travel, and a plastic sheet to place underneath notebooks allows for emboss-free writing. You can also find many refillable items such as photo albums that allow you to add as many pages as you like.

In this age of "slow living" and LOHAS (Lifestyles Of Health And Sustainability), MUJI's timeless products make an eco-friendly and chic lifestyle easy.

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☑ CHOIWARU OYAJI & RI-MAN

From Corporate Slaves to Trendsetters: Evolution of Japan's Salarymen

When foreigners are asked about Japan, besides geisha and samurai another popular image they hold is that of the prototypical businessman (or in Japanese English, saran-man). This hard-working vital contributor to the country's economic engine is seen as being slavishly devoted to his company and living for his job. However, in recent years domestically this image has been turned on its head as salarymen are redefining themselves in new and unexpected ways.

In 2001, a new magazine targeting men in their 40s and 50s called LEON (named after the character in the Luc Besson film The Professional) was launched. In order to introduce the magazine, its editor Ichiro Kishida created a word to describe cool aging male baby boomers: choiwaru oyaji or middle-age men who are a bit bad ("Choi" means a little, "waru" does bad, and "oyaji" is generally used to describe men who are middle-aged or above.) These men are challenging the staid salaryman image of the past by trading in their monochrome suits for sartorial experimentation. The following year Kishida coined the related term choimote oyaji, or slightly popular middle-age man, and a woman's magazine later came up with the synonymous expression ade osu, which combines the Chinese characters for charming and man.

Japan's rich postwar generation is the first one to have the chance to become leaders of the fashion world. For example, last year in Tokyo the New York jeweler Tiffany & Co. opened its first shop dedicated to male customers in an Isetan department store, and a men's-only branch of the store United Arrows called Darjeeling Days opened in the upscale Roppongi Hills shopping complex. (The latter was recently profiled in the New York Times as being "a high-end Japanese men's wear line that mixes Savile Row tailoring with Ginza hipster wear.")

As of late the national image of the salaryman has undergone multiple transformations, and another phenomenon is described by the word ri-man. This is a shortened version of sarari-man and allows for a never-ending stable of prefixes to be added to it in order to differentiate between types of salarymen.

Asahi.com, the online arm of Asahi Shimbun, created an illustrated ri-man jiten (or salaryman dictionary) in December of last year for the purpose of identifying these various categories. Each week a new type of salaryman is featured, and there have been over 25 versions so far. Readers are encouraged to comment on the existence of such a ri-man in their life as well as answer a poll question relating to the classification, making it an interactive site.

Among the more distinctive profiles are the asagaeri-man, omatsuri-man and wakagaeri-man. The first is the "coming home in the wee hours salaryman" who works so late he misses the last train and has to go out drinking with colleagues or kill time until the trains start running again. In the cartoon, just as he is saying hello to his wife and child he is saying goodbye to start a new day. This is the traditional salaryman whose long hours (whether for work or play) often leave him with little time for his family. The next type is the "always up for a party salaryman" who will make any excuse to celebrate or have fun, prioritizing this over work. Finally, there is the "feel young again salaryman" who seems to change appearances every time one sees him. Perhaps a choiwaru oyaji, he puts great effort into both his appearance and speech to seem young and cool.

Clearly this is a time where the identity of Japan's salarymen is in a state of flux. Aside from changes in appearance, salarymen are also acting in ways that their predecessors would never have considered. With an increase in corporate scandals, many are becoming whistleblowers despite the fact that this action is likely to lead to not just being fired but being disowned by one's community. Additionally, some are rebelling against the idea of "service overtime" and even taking it to the courts to demand just compensation for their labor beyond regular company hours. As Japan moves forward, stay tuned to see how its iconic salarymen evolve with the times.

——Reported by *Stacy Smith*

Feature Story

Summer Gourmet

WHAT JAPANESE EAT IN THE STEAMY HOT SUMMER

FEATURED RESTAURANTS

YAKINIKU IZAKAYA RIKI, BOZU, ABURIYA KINNOSUKE, WASHOKU-TEI, INAGIKU, GO! GO! CURRY!, SOBA TOTTO, NARUTO RAMEN, TORI SHIN, SU RESTAURANT, CHIKALICIOUS, TAFU NEW YORK, TORYS, BEARD PAPA'S

Food/Drink/Grocery

JAPANESE CHEF'S HOME STYLE COOKING

HOKKAIDO-STYLE PORK BOWL BY *TOMO* (YAKINIKU IZAKAYA RIKI)

CONVERSATION WITH SAKE SOMMELIER

TOSHIYUKI KOIZUMI OF SAKE HANA

BUYING JAPAN VOL.5

DORAI PETTO (DISPOSABLE HUMIDIFIER)

LISTINGS

JAPANESE RESTAURANTS / OTHER ASIAN RESTAURANTS / GROCERY & SAKE

WHAT JAPANESE EAT IN THE STEAMY HOT SUMMER

After the long *tsuyu* (rainy season), steamy hot weather attacks Japan. People lose their appetita and they ultimately suffer from *natsubate*, summer exhaustion or summer lethargy. The bast cure for *natsubato* is nothing but to eat wall. After trying to find appetizing ingredients and ways of increasing their appetites, Japanese people finally established a solid summer cuisine.

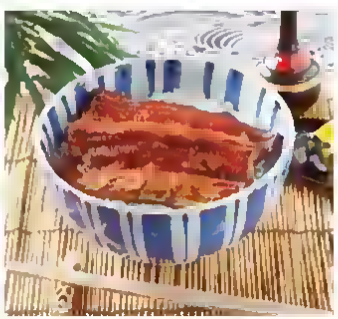
1. SEASONAL FLAVORS

Cold noodles are a common summer food in Japan. Dipping cool noodles in cold sauce and slurping them is a summer ritual. Among the various types of noodle dishes such as *hiyashi chuuka, zaru soba, zaru udon, hiyamugi and hiyashi somen*, *somen* is probably the most popular one. The smooth texture of these vermicelli-like super fine noodles make them easy to swallow even for people who have no appetite. Especially when somen is served with ice cubes, it makes you forget about the heat!

Hiyashi Chuuka is a Chinese style cold noodle dish developed in Japan. Sweet and sour sauce over the noodles and a variety of toppings differentiate it from other Japanese cold noodles. Despite its Chinese origins, Hiyashi Chuuka has become a dish that is absolutely Japanese.

The smooth texture of somen, super fine wheat noodles, increases appetite. Dipping sauce for somen is lighter as compared to those of other types of cold noodles. The flavor becomes fresher when it's eaten with condiments like grated ginger, shredded scallion or myoga.

Don't forget *unagi* (eel) as another countermeasure against *natsubate*. With an abundance of vitamin A as well as B and C, *unagi* is traditionally believed to prevent *natsubate* among Japanese people. They have the custom of eating *Unagi no Kabayaki* on *Doyou no Ushi*, the middle day of the *Doyou* period according to the lunar calendar, thought to be the hottest time of the year. In 2008, it will be July 28th.



Unagi is believed to give stamina. Charbroiled unagi has a slightly smoky flavor, and its thick and sugary marinated sauce becomes caramelized in the broiling process. It's usually served over steamed rice so that people can enjoy the sauce full of unagi essence until the very last grain.

Non-Japanese native spices as India and Thailand are becoming a feature of summer flavor these days.

Although spicy ethnic foods are not original to Japanese culture, people love to eat them during the hot summer these days. Spicy foods from Southeast Asian countries have a different type of spiciness from Japanese spicy foods. They make people sweat more but people are willing to eat them because of the heat caused by the dishes.

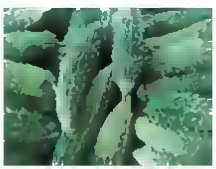
2. NUTRITIOUS SUMMER INGREDIENTS

Japanese people love to eat seasonal products not only because they respect the sense of season but also because they know about the products' nutritional benefits. Products in season taste the best and at the same time their nutritional value is

Shishito is a mini size green pepper which has a much strong flavor than a regular green pepper. Bitter, hot, and with a touch of sweetness, this vegetable is often used for tempura and charbroiled skewers.

People enjoy juicy, fragrant white peaches as a summer delicacy. This delicate and elegant fruit is produced in limited regions.

the highest. Some summer vegetables in Japan are green pepper, tomato, cucumber, corn, okra, edamame, shishito pepper, eggplant and pumpkin. *Momo* (peach) and *sakuranbo* (cherry) are the queens of Japanese summer fruits. Those summer vegetables and fruits have more vitamins than those from other seasons, with more liquid inside that can prevent people from dehydrating. Also, they have the effect of helping the body cool down. Some of them contain nutrients that help stimulate digestion. Recently, vegetables and fruits from Okinawa, Japan's southernmost island, have become popular. *Nigauri*, papaya, and siquwasa are refreshing as well as nutritious.



Nigauri, also called goya, literally means "bitter squash". This Okinawan vegetable is extremely bitter but super nutritious. It reduces blood sugar and blood pressure level. It's effective for intestinal disorders as well.

Like *unagi*, there also seasonal delicacies for fish such as *ayu* (sweetfish), *kasu* (sillago), *tobiuo* (flying fish), *hamagun* (clam) and *tako* (octopus). *Ayu no Shioyaki* (Salted Sweetfish Grill) and *Kisu no Tempura* (Deep Fried Shillago) are favorite summer dishes in Japan.

This freshwater fish has delicate flavor. Grilling lightly salted ayu is the best way of enjoying its subtle flavor.

3. SUMMER DESSERT

Although ice cream is a popular dessert in Japan like as in the West, people also enjoy traditional Japanese summer desserts such as *anmitsu* (kanten jelly with fruits and red bean paste in syrup), *hiyashi zenzaishiruko* (cold red bean soup), *muzyoukan* (cold red bean kanten jelly) and *kuzukiri* (arrowroot jelly in syrup). Most of them are only served during the hot season unlike ice cream, which can be found year-round. Therefore, Japanese people naturally connect these refreshments with summer.

During the hot season Japanese enjoy "mizugashi", a generic term describing jelly kanten, tokoroten, etc. as opposed to "yakigashi", which means baked sweets.

4. APPETIZING PRESENTATION

One's appetite also increases from the attention paid to presentation. When serving summer dishes, Japanese use plates that will create a cool effect; glass plates, bamboo sheets, green leaves and ice cubes are commonly used. Putting out only a small portion is also key to increasing appetite.

APPEARANCE DOES MATTER —THE TRICK TO MAKING DISHES LOOK COOL

By Akiko Hirano

Since it's located in a basin where the heat gets trapped, Kyoto, where I am from, is famous for its hot summer. So I can think of a lot of summer flavors. Kamo Nasu no Dengaku (grilled eggplant from the Kamo region with miso paste), Hiyayakko (cold tofu), Hiyashi Agedashi Nasu (deep fried eggplant with cold dashi broth) and Rei Shabu (cold shabu shabu). They are seasoned very lightly which is actually the style of Obanzai, or home cooking in Kyoto, and accordingly we enjoy the flavors of the ingredients to their fullest.

When it's so hot that people lose their appetites, I believe it is especially important to make food look appetizing. I have a couple of tricks for this. First of all, choose cool-feeling tableware. I often use glass plates and luncheon mats made of bamboo to produce a cool feeling. Second, maximize the effect of ice. For example, place crushed ice on a glass plate, put a bamboo basket on the ice, and then place the dish on the basket. Also, portions should be small. An amount that makes people think, "I'd like to have a little more" is perfect.

© Susan Reed

AKIKO HIRANO
Born in Kyoto. Owner/chef of sweets shop Café Matsunosuke in Kyoto and Tokyo and cookbook author. She became inspired by sweets in New England while on a university exchange program to America. After she came back to Japan in 1998, Hirano opened her sweets shop/café/pantry Café Matsunosuke.

OBANZAI CLASS: Hirano will hold cooking classes in New York featuring Obanzai, the home cooking of the Kyoto region. She will teach the basics of Obanzai from how to cook rice and make dashi broth to how to make one main dish and one side dish. Her class is full of the essence of Kyoto dishes and it will be conducted in English. For details, go to the website: http://akikoobanzainy.com/

YAKINIKU IZAKAYA RIKI

THE WAY OF YAKINIKU: THE JAPANESE WAY OF COMBATING SUMMER HEAT

Jellyfish Salad

$6.50

The crunchy texture of the jellyfish drizzled in the vinegary sauce is not only good for the body but it is also a great way to cool down and start off a yakiniku meal.

Reimen **$8.50**

Reimen's cold vinegary broth washes away the oil in the mouth from the meat dishes and leaves you refreshed inside and out. Toppings include kimchi, egg, pork, cucumber, crabmeat (fish cake), mitsuba (Japanese wild parsley) and kaiware sprouts.

Like in America, BBQ is a very popular summer pastime in Japan. Not only is it an opportunity for friends and family to gather but in Japan, eating BBQ in the summer is thought to have other benefits. Yakiniku, as the Japanese version is called, is thought to provide strength and stamina to overcome the hot weather due to the various spices in dipping sauce, especially with the abundant use of garlic. For this reason, **Yakiniku Izakaya Riki** was happily welcomed when they opened two years ago in Midtown East. What they pick as a starter for the course of summertime BBQ is the jellyfish salad appetizer which was originally a Chinese dish but is now common in Japan. As executive chef *Mr. Rong Chen* says, "jellyfish are rich with collagen so it's great for your skin. It's low-calorie, too." The cold crunchy texture of the jellyfish with a cold glass of beer will help your appetite even on a hot, humid day. After the yakiniku, it is typical to complete the meal with a noodle or rice dish at the end. In the summertime, Reimen, or Korean style cold noodles, which is also now popular among Japanese, is almost a given for many. The cold broth made with pork bones, beef bones, seaweed and shellfish with a touch of vinegar and mustard helps wash away the oiliness in the mouth after eating meat. Now with happy hour from 6-7pm Monday through Thursday, beer and shochu are 50% off. But also wagyu is on sale on Mondays and Tuesdays, so if you planned it right, you could make your wallet and your tummy very happy this summer.

RESTAURANT DATA

250 E. 52nd St.-(bet. 2nd and 3rd Aves.)
New York, NY 10022
TEL: 212-826-4255
Mon-Sat: 6pm-4am
Seating / Table: 60, Counter: 5

BOZU

A GOOD TIME WITH FRIENDS OVER JAPANESE TAPAS

RESTAURANT DATA

296 Grand St.
(bet. Roebling & Havemeyer Sts.)
TEL: 718-384-7770
www.eatbozu.com
Mon-Tue: Sun
6pm-11:30pm
Fri & Sat: 6pm-12:30am
Seating / Table: 54
Counter: 18

Tomato Jelly Ceviche **$7**

A low-key chic hangout in Williamsburg, **Bozu** offers contemporary Japanese fusion tapas. A must-try for this summer is the Tomato Jelly Ceviche made with jelly vinegar marinated with tomatoes and tossed with octopus and king crabmeat. Their large backyard is a perfect setting to enjoy their unique tapas with original cocktails and BBQ skewers with grilled asparagus ($9.50) are served right off the grill during summer.

NARUTO RAMEN

EXPERIENCE AN AUTHENTIC JAPANESE RAMEN HOUSE IN NEW YORK

RESTAURANT DATA

1596 3rd Ave
(bet. 89th & 90th Sts.)
New York, NY 10021
TEL: 212-289-7803
Sun-Mon: 12pm-11pm
Seating / Counter: 16

Hiyashi Chuka **$8.50**

On a steamy hot summer day, Hiyashi Chuka will keep you cool and nourished. It is a cold noodle dish popular in the summer and Naruto's version is prepared with hearty curly, thick noodles topped with julienned vegetables and ham, finished with chuka dressing. A hint of lemon flavor and the aroma of sesame seed titillate the olfactory. It is served in a frozen bowl to keep the ingredients chilled while you eat.

WASHOKU TEI

AFFORDABLE EVERYDAY SUSHI
OSHI SUSHI

RESTAURANT DATA

1007 2nd Ave.
(bet. 53rd & 54th Sts.)
New York, NY 10022
TEL: 212-223-8303
Mon-Sun: Lunch: 12pm – 2:30pm Dinner: 5:30pm – 10:30pm
Seating / Table: 38
Counter: 3

Dragon Sushi Cake $6.75

Washoku Tei brings American sushi like California Rolls to the next level for the jaded New Yorkers. Popular features include Dragon Sushi Cake– oshi sushi or sushi cake made with a layer of eel, avocado and rice, pressed in a box and cut into bite-size pieces. Its texture differs from sushi rolls, and all flavors melt harmoniously in your mouth. Spicy Tuna Cake ($7.75) is also a favorite among patrons.

INAGIKU

FINEST SUSHI MADE
WITH NATURE'S BLESSING

RESTAURANT DATA

111 E. 49th St.-(bet. Park & Lexington Aves.)
at Waldorf Astoria Hotel
TEL: 212-355-0440
www.inagiku.com
Mon-Fri: Lunch: 12pm-2pm
Dinner: 5:30pm-10pm
Sat, Sun: 5:30pm-10pm
Seating / Table: 126
Counter: 14, 5 private rooms

Dream Bites $24

Sky, land and ocean: the delicious flavors of nature are expressed in this dish. A gift from the sky – sautéed foie gras over sushi rice is **Inagiku**'s most popular sushi. Representing land – a roasted slice of Japanese black beef that melts in your mouth. From the ocean – natural sea bream garnished with salt and lemon. All pieces are seasoned flawlessly to enhance each flavor. Experience Inagiku's gourmet flavors.

GO! GO! CURRY!

ADDICTIVE FLAVOR
CURRY THAT ENERGIZES PEOPLE!

RESTAURANT DATA

273 W. 38th St.
(bet. 7th & 8th Aves.)
New York, NY 10018
TEL: 212-730-5555
www@gogocurryusa.com
newyork@gogocurry.com
Sun-Sat: 10:55am-9:55pm
Seating / Table: 8
Counter: 9

Katsu Curry $7.50

The folks at **GO!GO!CURRY!** are dedicated fans of NY Yankee Hideki Matsui, and his jersey #55 is incorporated into its name, preparation and prices. Go means 5 in Japanese, and their curry is simmered for 5 hours, cooled for 5 hours, and rested for 55 hours! In the process, the nutritious ingredients melt to form mouthwatering curry, and katsu (pork cutlet) over the curry is crunchy to the bite and juicy to the taste.

SOBA TOTTO

UNIQUE AND FRESH
HAND KNEADED FLAVORED SOBA

RESTAURANT DATA

211 E. 43rd St., 1st Fl.
(bet. 2nd & 3rd Aves.)
New York, NY 10017
TEL: 212-557-8200
Mon-Fri: Lunch: 11:45am-2:30pm Mon-Sat: Dinner: 6pm-11pm, Sun: 5:30pm-10:30pm
Seating / Bar Table:
Counter: Private rooms: 62

Kawari Soba $15

(black sesame seed flavor)

Kawari Soba is a special dinner soba noodle mixed with the flavor of the day. With over 50 ingredients to choose from, soba dough is kneaded daily with ingredients like sesame seed, basil, cilantro or yuzu citrus. Availability limited to 8-10 servings per day. Kawari Soba is a truly unique soba unlike any other. New summer lunch menu includes Yakitori Don-premium chicken skewers grilled with the original sauce, served over rice.

ABURIYA KINNOSUKE

A POPULAR DISH IN TOKYO
BITE SIZE KUSHIAGE SKEWERS

RESTAURANT DATA

213 E. 45th St.
(bet 2nd & 3rd Sts.)
New York, NY 10017
TEL 212-867-5454
Mon-Fri: Lunch 11:30am – 2pm, Dinner: 5:30pm-Midnight; Sat-Sun: Dinner 5pm-11:30 pm
Seating / Table: 44
Counter: 11

Kushiage (5 skewers) **$12**

Kushiage skewers are prepared with quality vegetables from Japan and handpicked salmon, beef and shrimp. Each ingredient is breaded with finely grated panko and fried until golden brown. The crust is crispy and the flavor of each ingredient is enhanced without being oily. Worcestershire sauce, seaweed salt and yuzu pepper serve as the perfect garnishes to spice up your palate. Kushiage course ($45) also available.

TORI SHIN

EVERY IMAGINABLE PART OF CHICKEN
ARTISTIC FLAVOR OF YAKITORI

RESTAURANT DATA

1193 1st Ave.
(bet. 64th & 65th Sts.)
New York, NY 10021
TEL 212-986-8406
Mon-Wed: 6pm-11:30pm
Thu-Fri: 6pm-12:30am
Sat: 5:30pm-12:30am
Seating / Table: 10
Counter: 24

Yakitori Kaiseki (Omakase) **$75**

*Dishes may vary depending on availability.

Yakitori chicken skewer expert **Tori Shin** offers Yakitori Kaiseki, a course meal prepared with seasonal ingredients. Dishes include fried eggplant & okra in soup, chicken sushi with wasabi mayo, tsukune meatballs and the original chicken wings. These skewers are grilled to perfection and taste just divine. Summer dining calls for beer and they serve the most delicious beer chilled the Tori Shin way.

SU RESTAURANT

DELICIOUS CHOICE FOR VEGETARIANS
AND THE HEALTH CONSCIOUS

RESTAURANT DATA

725 River Road
Edgewater, NJ 07020
TEL 201-840-7998
www.surestaurant.com
info@surestaurant.com
Tue-Sun: Lunch
11:30am-3pm
Dinner: 5pm-10pm
Seating /
Table and Booth: 67

Spring Rolls **$7**

Su Restaurant specializes in hearty vegetarian and vegan dishes with a wide array of mushrooms, fruit, vegetables, soy seitan and tofu. Their most popular appetizer – Spring Rolls are prepared with only the freshest enoki mushrooms, bamboo shoots, carrots, cabbage and soy protein. It is savory yet healthy, and Su Restaurant is an excellent choice for the health conscious to enjoy gourmet food.

CHIKALICIOUS

INTRODUCING CAKES FOR TAKE OUT
ENJOY CHIKALICIOUS AT HOME

RESTAURANT DATA

203 E. 10th St.
(bet. 1st & 2nd Aves.)
New York, NY 10003
TEL 212-475-0929
[Daily Cake Orders]
www.chikalicious.com
info@chikalicious.com
Chikalicious Dessert Bar
Thu-Sun: 3pm-10:45pm
Seating / Table: 12
Counter: 12

Vanilla-Apple Pudding Cake
(8 inches, serves 6-8) $29.95

Starting this summer, **ChikaLicious** will have take-out cakes available. Cakes offered are Vanilla-Apple Pudding, White Chocolate Mousse and Chocolate Mousse. The Vanilla Apple Pudding is full of textures and delicious flavors – thick creamy pudding, the natural sweetness of caramel, the rich aroma of vanilla against the tanginess of apples is heavenly. Cakes are baked for your specific pickup time.

TAFU NEW YORK

GO BEYOND MATCHA ICE CREAM
THIS SUMMER!

RESTAURANT DATA

569 Lexington Ave.
(at 51st St.)
New York NY 10022
TEL 212-980-1310
www.tafuny.com
info@tafuny.com
Mon-Sat 9am-8pm
Seating / Some counter seating available

Set of Artisan Green Tea Ice Cream (Matcha, Houjicha, Genmaicha) $10

Savory ice cream is made from three kinds of teas: matcha ($4), houjicha ($3.75), and genmaicha ($3.50). It is a tasty treat for sophisticated tastes...and for those who prefer a sweet treat with a kick, try Matcha Banana Shake ($5) made with banana puree, milk and sweetened matcha. This nourishing shake gives you a boost of energy and lifts your spirit. Ward off the summer heat with **TAFU**'s sumptuous summer treats!

YAKITORI TORYS

FORGET FRIED ICE CREAM
TRY YAKITORI ICE CREAM

RESTAURANT DATA

246 E. 52nd St., 2nd Fl.
(bet. 2nd & 3rd Aves.)
New York NY 10022
TEL 212-813-1400
www.torysnyc.com
Mon-Sat 5:30pm-11:30pm
Sun 5:30pm-11pm
Seating / Table 26
Private room 2 (8 seats)
Counter 11

Kushi Mochi Ice Cream $7

Yakitori served at **Yakitori Torys** are just about authentic as those found in Tokyo. To conclude your night at Torys, they suggest the mouthwatering Kushi Mochi Ice Cream, a charming dessert that resembles yakitori. Vanilla, matcha and red bean flavored ice creams are each wrapped in a thin layer of mochi rice cake, and served on a stick. The kitchen offers a variety of wine and fusion dishes like carpaccio as well.

BEARD PAPA SWEETS CAFE

REVITALIZE YOURSELF
MANGO SENSATION FOR MANGO LOVERS

RESTAURANT DATA

2167 Broadway
(at 76th St.)
New York NY 10024
TEL 212-799-3770
www.beardpapas.com
mail@beardpapas.com
Sun-Mon 10am-8pm
Seating / 14

Mango Ice Shower $4.50

Popular for the fresh and natural cream puffs, **Beard Papa** now offers original parfaits for the summer. Mango Ice Shower is layered with shaved ice and pure mango sauce, topped with juicy chunks of Apple Mango specially handpicked from over 1,000 breeds of mango. It is not only refreshing but also full of vitamins! Green Tea Ice Shower with mochi rice cakes is also delicious and fun to taste.

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Wallet-friendly Japanese Restaurants in NY & NJ

summer tasty treats

Chopsticks New York picks Japanese restaurants and cafes providing services of Free Drinks, Happy Hour, Discount Coupons, Gifts, etc this month Take chances to enjoy Japanese foods at slim prices.

**Exclusive offer for Chopsticks NY readers marked*

ABURIYA KINNOSUKE FREE BEER TUMBLER

Present Chopsticks New York when you visit them at dinner time, you'll get an Aburiya Kinnosuke original Beer Tumbler
213 E 45th St., New York, NY 10017
TEL. 212-867-5454

ASTOR CENTER SAKE & DINNER ON JULY 10TH DISCOUNT TICKET

Take 10 % off the ticket price of dinner featuring pairings chosen by Sake Samurai Tim Sullivan for Chopsticks NY readers only Visit astorcentermyc.com and enter promo code **CHOPEMW** to get your discount. Regular ticket costs $125
399 Lafayette St. New York, NY 10003 / TEL. 212 674-7500

BENTO NOUVEAU $1 OFF

Exclusive for Chopsticks NY readers, they offer $1 off any purchase over $6 including drink.
173 Broadway New York, NY 10048 TEL. 212-437-8744 / 32 Broadway New York, NY 10004 TEL. 212-747-0994 / 1407 Broadway New York, NY 10018 TEL. 212 398-1405

CHIYODA SUSHI DISCOUNT PRICE SPECIAL MENU

From 4pm to 7pm you can enjoy a glass of beer wine or sake at $4 They also serve early bird 5 course dinner menu..Hana for only $20 when you order it from 5pm to 6:30pm
16 E 41st St. New York, NY 10017
TEL. 212 400 6880

CHO CHO SAN STUDENT DISCOUNT

Student discount with valid student ID available for Chopsticks New York readers. Ask the restaurant for details
15 W 8th St. New York, NY 10011
TEL. 212-473-3333

EN JAPANESE BRASSERIE EARLY EVENING SAKE TASTING

Every evening until 7:30pm, they offer "Early Evening Sake Tasting" for $18. Create your own three flights of sake from a house selection of 6 different sakes. All flights are served with housemade yasai (vegetable) chips.
435 Hudson St., New York, NY 10014 / TEL. 212-647-9196

GO! GO! CURRY! FREE TOPPING TICKET

On July 5th 15th and 25th you'll get a free topping card for your next visit. Also, if the New York Yankee, Hideki Matsui hits a home run, they distribute a free topping card on the same day and the next day
273 W 38th St. New York, NY 10018 / TEL. 212-730-5555

IROHA RESTAURANT DRINK 50% OFF

All of the drink menus are half price after 5pm. The campaign will finish the end of June.
152 W 49th St. New York, NY 10019
TEL. 212-398 9049

IZAKAYA ONI DISCOUNT PRICE

From 5pm to 7pm, you can enjoy food & drinks at half price After 7pm Sunday through Thursday they also serve drinks at half price On Fridays and Saturdays you'll get one drink free after 7pm.
141 1st Ave., New York NY 10003
TEL. 212-529-2746

KOITO SUSHI 50% OFF

If you order more than 10 pieces of sushi, you'll get 50% off You also can enjoy Chirashi sushi at half price.
310 E 93rd St. New York NY 10028
TEL. 212-426-1216

KOMEGASHI TOO HAPPY HOUR

From 5pm to 7pm from Monday through Friday, they offer drink discount service. Rate varies depending on type of drink.
99 Town Square Place, Jersey City, NJ 07310
TEL. 201-533-8688

NARUTO RAMEN DISCOUNT PRICE

Enjoy any ramen for $6.50 on Mondays and Gyoza (6 piece pork dumplings) for $2.50 on Wednesdays
1596 3rd Ave. New York, NY 10021
TEL. 212 289 7803

SHINBASHI RESTAURANT DISCOUNT PRICE

From 5pm to 7pm Mon through Fri, you can enjoy a glass of beer at $4 and a glass of wine at $5 with one free house-appetizer Their "Saturday Night Special" includes Sukiyaki/Shabu Shabu at $20 (reg. $34) Prime Rib Steak at $20 (reg. $28), Assorted Sushi at $22 (reg. $32) and more.
7 E. 48th St., New York NY 10017 / TEL. 212-813-1009

SU RESTAURANT 10% OFF

Customers who bring this article get 10 percent discount from your total order
725 River Rd., Edgewater NJ 07020
TEL. 201 840 7988

TAFU NY FREE PREMIUM TEA SAMPLE

Bring Chopsticks NY or coupons from Chopsticks NY website, and you will receive one sample pack of TAFU's signature Sencha Genmaicha or Houjicha tea leaves of your choice when you purchase a minimum of any 1 item in a store **In store use only 1 coupon pre person.*
569 Lexington Ave., New York NY 10022 / TEL. 212-980-1310

YAKINIKU IZAKAYA RIKI DISCOUNT PRICE

On Mondays and Tuesdays, you can enjoy premium wagyu meat at $15 (Reg. $18) They also serve draft beer and bottles of shochu at half price from 6pm to 7pm Monday through Thursday
250 E. 52nd St. New York, NY 10022
TEL. 212-826-4255

JAPONESE CHEF'S HOME STYLE COOKING - VOL 6 -

HOKKAIDO-STYLE PORK BOWL

RECIPE COURTESY OF *TOMO*

In this corner, Japanese chefs from restaurants in the Tri-State area share their secret recipes of home-style Japanese dishes with you

* * *

Yakiniku Izakaya Riki is one of the few restaurants where you can enjoy both yakiniku (Japanese style BBQ) and sushi at the same time. Sushi chef *Tomo* creates what he calls "sushi that complements yakiniku." *Tomo* understands the essence of each cuisine, and with his magic touch sushi and yakiniku become inseparable. Here, he introduces a dish that is full of hometown flavor. "In my hometown of Hokkaido, we eat pork more often than other types of meat, so we have lots of pork recipes. This one especially represents the taste of the region," says *Tomo*. The main seasonings are only sugar and soy sauce, but caramelized sugar, scorched soy sauce, and browned scallions give it an extremely appetizing flavor. This dish makes you absolutely gluttonous!

Yakiniku Izakaya Riki
250 E. 52nd St. (bet. 2nd & 3rd Aves.), New York, NY 10022
TEL. 212-826-4255

INGREDIENTS (Serve 1 person)

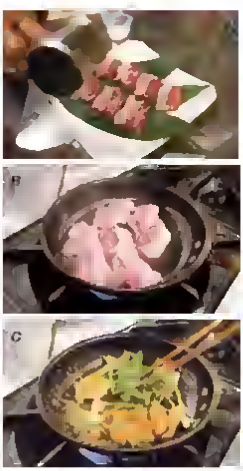
1/4 lb thinly sliced pork
1 oz sugar
2 tablespoons soy sauce
1 stalk scallion
1.5 –2 cups steamed rice
1 teaspoon salad oil
salt and pepper to season
sesame seeds, *shichimi* (Japanese mixed spices), etc. as garnishes

STEPS

1. Sprinkle salt and pepper over thinly sliced pork
2. Preheat frying pan, add salad oil, and heat to medium-high. (Photo A)
3. Stir-fry pork until surface becomes crisp. (Photo B)
4. Add sugar and soy sauce and keep stir-frying until sauce simmers.*
5. Add shredded scallion and stir a little. Once scallion is cooked through, remove heat. (Photo C)
6. Place cooked pork on steamed rice and sprinkle sesame seeds and *shichimi* as garnish.**

*You can play with the amount of sugar and soy sauce and create your own flavor

***Shichimi* adds a kick and gives a summertime flavor



Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Close | Delivery
Th F Sa Su | Farm by Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner

$ $25 and below

Upper West — Cafe SWISH $20
2653-55 Broadway (bet. 115th & 116th St.)
212 222-3569

Upper West — Haku $25
2425 Broadway (bet. 89th & 90th St.)
212-580-2500

Upper West — Planet Sushi $25
380 Amsterdam Ave. (Cone. of 78th)
212 712 2102

Upper West — Sushi A-Go-Go $25
1900 Broadway (bet. 63rd & 64th St.)
212 724-7340

Upper West — Toma Sushi & Saka Bar $25
2850 Broadway (bet. 110th & 111th St.)
212 665-2916

Upper West — Yuki Sushi $20
656 Amsterdam Ave. (at 92nd St.)
212 787-6200

Upper East — East Japanese $22
354 E. 58th St. (bet. 1st & 2nd Aves.)
212 734-5270

Upper East — Naruto Ramen $10

Our signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs, various vegetables and thick slices of tender pork. Miso and curry flavored both also available. Enjoy any ramen for $6.50 on Mondays and GYOZA for $2.50 on Wednesdays
159E 3rd Ave. (bet. 88th & 90th St.)
212-289-7003

Upper East — Oyogu $20
1164 1st Ave. (bet. 63rd & 64th St.)
212 751-3318

Upper East — Tatani 72 $20
1400 2nd Ave. (bet. 72nd & 73rd St.)
212-472 1700

Upper East — Teriyaki Boy $7
1640 3rd Ave. (bet. 91st & 92nd St.)
212 987 7150

Upper East — Tokuhai 86 $25
314 E 86th St. (bet 1st & 2nd Ave.)
212 628-5334

Upper East — Tsuki Restaurant $25
1410 First Ave. (bet. 74th & 75th St.)
212 517-8850

Upper East — YUKA Restaurant $25
1557 2nd Ave. (bet. 80th & 81st St.)
212-772-9675

Upper East — Yuko $25
1531 York Ave. (at 81st St.)
212 988-5800

Midtown West — East 55 $20
253 W 55th St. (bet. Broadway & 8th Ave.)
212 581-2240

Midtown West — Fuji $25
239 W. 56th St. (bet. Broadway & 8th Ave.)
212-245-7137

Midtown West — Go Sushi $20
756 9th Ave. (at 51st St.)
212-459-2288

Midtown West — GO! GO! CURRY!

The Triple Crown winner of Japanese curry contest is the one and only curry specialty restaurant in NYC. They are known for long lines of people eagerly waiting to taste their awesome curry, and with 20 branches in Japan, their popularity is exploding!
273 W. 38th St. (bet. 7th & 8th Ave)
212-730-5555 www.gogocurryusa.com
$8.5

Midtown West — Iroha $20
152 W. 49th St. (bet. 6th & 7th Ave.)
212-398-8049

Midtown West — Ise 56 $20
56 W. 56th St. (bet. 5th & 6th Ave.)
212-707-7702

Midtown West — Kodama 45 $20
301 W. 45th St. (bet. 8th & 9th Ave.)
212 582-8005

Midtown West — Kyotofu $25

Serving traditional Japanese desserts and cocktails with a modern twist. They crafts its artful plates using ingredients and home-made tofu prepared fresh daily. Over 30 kinds of sake and 10 shochu available. Open for lunch and late-night
705 6th Ave. (bet. 48th & 49th St.)
212-374-6012 www.kyotofunyc.com

Midtown West — Menchanko-Tei $18
43-45 W 55th St. (bet. 5th & 6th Ave.)
212-247 1515

Midtown West — Menkui-Tei $20
60 W. 56th St. (bet. 5th & 6th Ave.)
212-757-4142

Midtown West — Pacific Echo $25
242 W. 56th St. (bet. Broadway & 8th Ave.)
212-265-6988

Midtown West — Sapporo $12
152 W. 46th St. (bet. 6th & 7th Ave.)
212-869-8372

Midtown West — Sushiya $20
28 W. 56th St. (bet. 5th & 6th Ave.)
212-247-6758

Midtown West — Tachigui Sobaya $8
732 7th Ave. (bet. 48th & 49th St.)
212-265-7111

Midtown West — Teriyaki Boy $7
986 9th Ave. (bet. 57th & 58th St.)
212-307 7202

Midtown West — Yoshinoya $7
205 W. 42nd St. (bet. 7th & 8th Ave.)
212-703-1340

Midtown West — Yummy Sushi $7
30 Rockefeller Plaza Concourse Level
212-459-2100

Midtown East — Amakusa $20
143 E. 47th St. 3rd Fl. (bet. 3rd & Lex. Ave.)
212-583-3355

Midtown East — Azusa $25
9 E. 44th St. (bet. 5th & Madison Ave.)
212-681-0001

Midtown East — Chiyoda Sushi $18
18 E. 41st St. (bet. 5th & Madison Ave.)
212-400-6680

Midtown East — Donya $25
137 E. 47th St. (bet. Lexington & 3rd Ave.)
212-980-7909

Midtown East — Go Sushi $20
511 3rd Ave. (bet. 34th & 35th St.)
212-679-1999

Midtown East — Go Sushi $25
982 2nd Ave. (at 52nd St.)
212-593-3883

Midtown East — Ise 49 $25
151 E. 49th St. (bet. Lexington & 3rd Ave.)
212-319-6378

Midtown East — Izakaya Ariyoshi $25

If you are longing for authentic and refined Izakaya style Japanese food, Ariyoshi is the place to be. Homey atmosphere is perfect to relax and enjoy over 100 kind of home-style cooking. Fresh ingredients make for a varied daily menu. Open until 4am
226 E 53rd St. (bet. 2nd & 3rd Ave.)
212-319-3540

Midtown East — Katsu-hama $18
11 E. 47th St. (bet. 5th & Madison Ave.)
212 758-5805

Midtown East — Menchanko-Tei $14
131 E. 45th St. (bet. Lexington & 3rd Ave.)
212-986-6805

Midtown East — Nada-Sushi $25
135 E. 50th St. (bet. Lexington & 3rd Ave.)
212-836-2537

Midtown East — Omsub $9
156 E. 45th St. (bet. Lexington & 3rd Ave.)
212 922 9788

Midtown East — Subi Restaurant $25

Subi offers Okinawan food and some other Japanese cuisine. Try Goya Champuru with brisket of pork, bitter melon and stir-cooked pork belly. Okinawa soba and many other Okinawan dishes. Awamori. Okinawa Spirit, available in variety
232 E 53rd St. (bet. 2nd & 3rd Ave)
212 935-1443

Midtown East — Teriyaki Boy $10
150 E. 46th St. (bet. Lexington & 3rd Ave.)
212-867 5771

Midtown East — Yakitori East $20
210 E. 44th St. (bet. 2nd & 3rd Ave.)
212-687 5075

Midtown East — Yummy Sushi $7
875 3rd Ave Food Court, Lower Level
212-888-9801

Korea Town — Tadai $25
11 E. 32nd St. (bet. Madison & 5th Ave.)
212 725-1333

Chelsea — Daioh Sushi $20
300 W. 23rd St. (bet. 7th & 8th Ave.)
212 727-0888

Chelsea — ENNJU $10
20 E. 17th St. (bet. 5th & Broadway)
646-336-7004

Chelsea — Izakaya Ten $25
207 10th Ave. (bet. 22nd & 23rd St.)
212-627 7777

Chelsea — Nooch $20
143 9th Ave. (at 17th St.)
212-691-8600

Chelsea — Takaya $10
144 W 19th St. (bet. 6th & 7th Ave.)
212-924-3335

Gramercy — Choshi $20

Located near Gramercy Park. Try Choshi's original sushi rolls that are pleasing to the eye and palate. Daily specials. Lacious Set Combination Box, and a wide variety of kitchen menu are popular. Outside dining space, delivery and take-out service available.
77 Irving Place (at 19th St.)
212-420-1813 www.sushichoshi.com
$20

Gramercy — Hamachi $15
34 E. 20th St. (bet. Broadway & Park Ave.)
212-420-8601

Gramercy — Kaiten Sushi East $15
399 3rd Ave. (bet. 25th & 27th St.)
212-689-2320

Gramercy — Mishima $25
164 Lexington Ave. (bet. 30th & 31St St.)
212-532-9580

Gramercy — Saburi $25
101 Lexington Ave. (bet. 30th & 31st St.)
212-481-7766

Gramercy — Teriyaki Boy $10
18 Lexington Ave. (bet. 22nd & 23rd St.)
212-260-8470

Gramercy — YAMA Restaurant $20
122 E 17th St. (at Irving Pl.)
212-475-0999

West Village — Cha Cho San $25

A neighborhood restaurant perfect for a get together with friends and family. Just opened in April, they offer their inherited traditional home cooking including many vegan and healthy dishes at affordable prices. Student discount available
15 West 18th St. (5th & 6th Aves.)
212-473-3333 www.chachosanrestaurant.com

West Village — Go Sushi $20
3 Greenwich Ave. (at 6th Ave. & 8th St.)
212 366-9272

West Village — Hakata Tonton $25
61 Grove St. (bet. 7th Ave. & Bleecker St.)
212 242-3696

West Village — Miyabi $25
121 W 3rd St. (Macdougal & 6th Ave.)
212-477-2370

West Village — Miyagi $20
220 W. 13th St. (bet. 7th & Greenwich Ave.)
212-620-3830

West Village — Swish Cafe $12
69 W 3rd St. (bet. Sullivan & Thompson St.)
212 777-6808

East Village — Ashiya $15
157 1st Ave. (bet. 10th & 11th St.)
212-505-3348

East Village — Cha-An $20

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Seika-do (Kaiun tea room) is available by reservation
230 E 9th St. 2nd Fl. (bet. 2nd & 3rd Ave.)
212 228-8030 www.cha-an.com

East Village — Chiyono $15
329 E. 6th St. (bet. 1st & 2nd Ave.)
212-673-3884

East Village — Esashi $25
32 Ave. A (bet. 2nd & 3rd St.)
212-505-8726

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Small Pork Ginger Over Rice to accompany Soy Sauce Flavored Ramen
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(bet. St. Marks & 9th St)
212-529-2740
Japan Headquarter
www.setaga-ya.com

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Fri-Sat 5:30pm-10pm
Sun & Holidays 5pm-9pm
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East Village **GO Restaurant**

Our Miso Ramen was created upon a long research in Sapporo-Mecca of Ramen and it's been a hit for over 10 years. The soup is full bodied and rich and the toppings include seaweed, scallion, roasted pork boiled egg and more. Shoyu Ramen is also available

30 St. Marks Pl (bet. 2nd & 3rd Ave.) $10
212-254-5510

East Village **IPPUDO NY**

65 4th Ave. (bet. 9th & 10th St.) $20
212-388-0088

East Village **Iskikura**

67 1st Ave. (at 4th St.) $20
212-673-0440

East Village **Izakaya ONI**

Japanese style pub Izakaya ONI just opened in the back room of Setagaya. Enjoy Japanese tapas and various beer and sake in cozy atmosphere. Opened Mon-Sun 5pm to 2am. Offering 50% off all drinks (Sun-Thu) & One free drink (Fri & Sat.)

141 1st Ave. (bet. St. Marks & 9th St.) $15
212-523-2746

East Village **Le Mu**

107 Ave. A (bet 6th & 7th St.) $25
212-473-3100

East Village **May's KU E BA**

121 2nd Ave. (bet. 7th & St. Marks St.) $10
347 256-8655

East Village **Mankai-tei**

63 Cooper Sq. (bet. 7th & St. Marks Pl.) $10
212-228-4152

East Village **MINCA**

536 E. 5th St. (bet. Ave. A & B) $10
212 505-4001

East Village **Natori**

58 St. Marks Pl. (bet. 1st & 2nd Ave.) $20
212-533-7711

East Village **Noodle Cafe Zen**

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-6855

East Village **OH! Taisho**

8 St. Marks Pl. (btw. 2nd & 3rd Ave.) $25
212-673-1300

East Village **Otafuku**

238 E. 9th St. (bet. 2nd & 3rd Ave.) $6
212 353-8503

East Village **Rai Rai Ken**

214 E. 10th St. (bet. 1st & 2nd Ave.) $15
212-477-7030

East Village **Sake Bar Satska**

202 E. 7th St. (bet. B & C Ave.) $25
212-614-0833

East Village **Sapporo East**

164 1st Ave. (at 10th St.) $20
212 260 1930

East Village **Satagaya**

141 1st Ave. (bet. St. Marks & 9th St.) $13
212-533-2740

East Village **SOBAYA**

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon side dishes and dessert. Daily special appetizers and sake selection available for dinner

229 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-533-6966 www.sobaya.com

East Village **Souan Restaurant**

28 E. 13th St. (bet. Univers ty Pl & 5th Ave.) $20
212-627-7150

East Village **Takakachi**

85 Ave. A (bet. 5th & 6th St.) $20
212-505-6524

East Village **Teriyaki Boy**

218 E. 10th St. (bet. 1st & 2nd Ave.) $10
212-677-6058

East Village **Typhoon**

79 St. Marks Pl. (bet. 1st & 2nd Ave.) $15
212 979-2580

East Village **Udon West**

11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20

East Village **Umnana**

Umnana is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts

86 E. 3rd St. (bet. 1st & 2nd Ave.) $20
646-654-1122

East Village **Village Yokocho**

8 Stuyvesant St., 2Fl (bet. 2nd & 3rd Ave.) $20
212-598-3041

East Village **Yakiniku West**

218 E. 9th St. (bet. 2nd & 3rd Ave.) $25
212-979-9238

East Village **Yakitori Taisha**

5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5088

East Village **ZEN**

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $15
212-533-6655

Lower Mhn **Hirokos Place**

75 Thompson St. (bet. Spring & Broome St.) $15
212-625-1303

Lower Mhn **Mottsu**

285 Mott St. (bet. E. Houston & Prince St.) $25
212-343-8017

Lower Mhn **Souan Restaurant**

210 5th Ave. (at Prince St.) $20
212-807 7421

Lower Mhn **Satsiahi**

24 Peck Slip (bet. Water & Front St.) $20
212-766-2344

Lower Mhn **Tokyo Lunch**

10 John St. (bet. Nassau St & Broadway) $10
212-608-1334

Lower Mhn **Yushi Restaurant**

201 E. Houston St. (Orchard & Ludlow) $10
212-539-0225

Lower Mhn **Yushi**

250 Vesey St. (4 World Financial Center) $12
212-945-3098

Lower Mhn **Zutto**

77 Hudson St. (bet. Jay & Harrison St.) $20
212-233-3277

Brooklyn **Gando**

337 Flatbush Ave. (on Flatbush Ave.) $20
718-638-4488

Brooklyn **Iron Chef House**

92 Clark St. (bet. Henry St & Monroe Pl.) $15
718-858-8517

Brooklyn **Tamari Restaurant**

201 Fifth Ave. (bet. Union & Berkeley) $20
718-230-5638

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1026 second avenue at 54th street. new york, ny 10022
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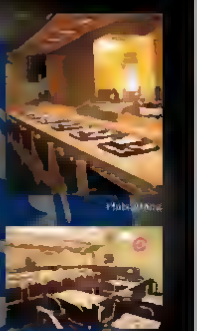
Since 1976, Hatsuhana has been setting the highest standards for sushi restaurants in NY. We invite you to come and experience the "essence" of sushi and see why we've been going strong for over three decades.



— For formal dining

HATSUHANA
17 E. 48th St. (bet. Madison & 5th Ave.)
212 355 3345

— For casual dining

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212 661 3400

Mon - Fri 11:45am-2:45pm (Lunch)
5:30pm-10pm (Dinner)
www.hatsuhana.com

Brooklyn **Yamato** $18
188 7th Ave (bet Garfield & 1st St.)
718-840-0096

Queens **ARIYOSHI** $18
41-13 Queens Blvd (bet 41st & 42nd St.)
718-937-3200

Queens **go wasaki** $23
34-02 30th Ave (at 34th St.)
718-204-7354

Queens **SUSHI ISLAND**
87-15 Queens Blvd. Elmhurst, NY 11373 $20
718-803-3093

Upstate **Momiji** $20 Tu
261 Halstead Ave. Harrison, NY 10528
914-835-1078

Upstate **Nishi** $20 Sa
473 Ashford Ave. Ardsley, NY 10502
914-693-2500

Upstate **Sakura** $20
58 Garth Rd. Scarsdale, NY 10583
914-723-7717

Upstate **Sakurabana NY** $25 Su
321 Route 59 Central Nyack, NY 10960
845-727-3030

Upstate **Tanto** $10 Su
695 White Plains Rd. Scarsdale, NY 10583
914-725-0100

Long Island **Akari** $20
2063 Merrick Rd. Merrick, NY 11566
516-379-9868

Long Island **Isona** $25 Su
214 Jericho Tpk. Floral Park, NY 11001
516-437-4662

Long Island **Kurafune** $20 Su
77 Commack Rd. Commack, NY 11725
631-493-1075

Long Island **Nagashima** $25 Su
12 A-1 Jericho Tpk. Jericho, NY 11753
516-338-0022

Long Island **Sapporo** $15
3268 Merrick Rd. Wantagh, NY 11793
516-785-9053

Long Island **Shima of Japan** $20
401 Old Country Rd. Carle Place, NY 11514
516-387-4770

Long Island **SUSHI ICHI** $25
700 N Country Rd. Seaulket, NY 1173
631-689-3111

Long Island **TAIKO Restaurant** $20 M
15 S. Village Ave. Rockville Centre, NY
516-678-6149

Long Island **Taka Sushi**

A small hidden gem located in a strip mall in Westbury. Taka Sushi offers classic Japanese food with fresh fish, seasonal delicacies and a huge selection of premium sakes at reasonable prices. A popular dining spot among the Japanese locals in Long Island.

321 Carman Ave. Westbury, NY 11590 $20 M
516-876-0033

Long Island **TORIGO**

Come and try our grilled Chilean sea bass with sakura miso sauce.

Special menu in Japanese grill and sushi, Torigo in Floral Park. Long Island offers both traditional and contemporary innovative dishes.

139 Jericho Tpk. Floral Park, NY 11001 $20
516-352-1116 www.torigorestaurant.com

Long Island **Taka Sashi** $20
1035 Broadway Woodmere, NY 11598
516-569-3808

Long Island **Yamaguchi** $25
63 Main St. Port Washington, NY 11050
516-883-3500

Long Island **Yuki's Palette** $25
811 Old Country Rd. Westbury, NY 11590
516-334-5009

Long Island **Yuki's Palette Too** $25 M
151 Merrick Ave. Merrick, NY 11570
516-334-5009

New Jersey **Asahi Japanese** $17 Tu
1475 Bergen Blvd. Fort Lee, NJ 07024
201-944-5113

New Jersey **Daimatsu** $20 M
960 Mountain Ave. Mountainside, NJ 07092
908-233-7068

New Jersey **Higo Battea** $10
2024 Center Ave, Suite J&K Fort Lee
201-461-5655

New Jersey **ICHIBAN**
776 Bloomfield Ave. W. Caldwell, NJ 07006 $20
973-808-7178

New Jersey **Itahan Tamato (Mitsuwa)** $7
595 River Rd. Edgewater, NJ 07020
201-941-9113

New Jersey **Izakaya Don**
671 Palisade Ave. Cliffside Park, NJ 07010 $25 Tu
201-941-9400

New Jersey **Kaaaka** $15
3085 Rt. 27 & Rt 518 Princeton, NJ 08540
732-821-0822

New Jersey **Kamegaski**
103 Montgomery St. Jersey City, NJ 07302 $25
201-433-4567

New Jersey **Pinehill** $20
123 Paramus Rd. Paramus, NJ 07652
201-843-0170

New Jersey **Princeton Tomo Sushi**

Visit this cozy kitchen and taste some of the most delicate Japanese cuisine around. From truly authentic to delectably creative, everything is prepared with a smile and pass on for fine food. Its casual setting and affordable prices make TOMO a rare find.

236 Nassau St. Princeton, NJ 08540 $20 Su
609-924-8678 www.princetontomo.com

New Jersey **Sakura 46** $20 Su
388 W. Route 46 Cliffside Park, NJ 07010
201-807-1447

New Jersey **Sakurabana NJ** $25 M
43 Franklin Ave. Ridgewood, NJ 07450
201-447-2525

New Jersey **Santaka (Mitsuwa)** $10
595 River Rd. Edgewater, NJ 07020
201-941-1004

New Jersey **Saauki Sando (Mitsuwa)** $6
595 River Rd. Edgewater, NJ 07020
201-941-9113

New Jersey **Sugi** $15
2117 Rt. 4 E. Bound, Fort Lee, NJ 07024
201-461-1003

New Jersey **Tomo's Cuisina** $20 M
113 Rt. 23 S. Little Falls, NJ 07424
973-837-1117

New Jersey **UKI UKI** $15
417 E Bonkerhoff Av. Palisades Pk. NJ 07650
201-947-6448

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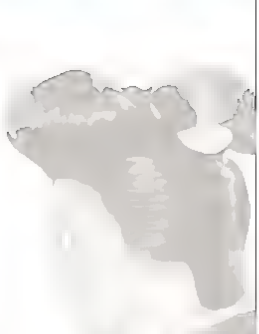

15 W 8th St (bet 5th & 6th Aves.)
212 473 3333
www.chochosanrestaurant.com

New Jersey **Umaye**
196 Fairmont Ave Cresskill, NJ 07626
201-816-0511 $22 M L

Connecticut **Abis**
381 Greenwich Ave Greenwich, CT 06830
203-862-9100 $25 L

Connecticut **Kazu**
64 N Main St Norwalk, CT 06854
203-866-7492 $25 L

Connecticut **Wasabi Japanese**
24 S Main St Kent, CT 06757
860-927-0048 $20 L

$$ $26 - 40

Upper West **Haru**
433 Amsterdam Ave (bet 80th &81st St.)
212-579-5655 $35 L

Upper West **Rapponqi**
434 Amsterdam Ave (at 81st St.)
212-362-8182 $35 L

Upper West **Sushi Hana**
466 Amsterdam Ave (bet 82nd & 83rd St.)
212-874-1076 $35 L

Upper West **Tenzao**
285 Columbus Ave (at 73rd St.)
212-580-7300 $32 L

Upper West **Tokyo Pop**
2728 Broadway (bet. 104th & 105th St.)
212-932-1000 $32 L

Upper East **Aki Sushi**
1425 York Ave (bet. 75th & 76th Str.)
212-628-9885 $30 L

Upper East **Haru**
1327 3rd Ave (at 76th St.)
212-452-1028 $30 L

Upper East **Haru Sake Bar**
1329 3rd Ave (at 76th St.)
212-452-2230 $36 L

Upper East **Ichiru**
1094 2nd Ave (bet 57th & 58th St.)
212-369-6300 $30 L

Upper East **Ikenohana**
1016 Lexington Ave (bet. 72nd & 73rd St.)
212 737-6033 $30 L

Upper East **Iron Sushi**
355 E. 78th St. (bet. 1st & 2nd Ave.)
212 772 7680 $29 L

Upper East **Ko Sushi**
1329 2nd Ave (at 70th St.)
212-439-1678 $31 L

Upper East **Koito Sushi**
310 E. 53rd St. (bet. 1st & 2nd Ave.)
212-426-1218 $30

Upper East **Mr Ginger**
1572 2nd Ave (bet. 81st & 82nd St.)
212-988-1198 $33

Upper East **Poke**
343 E. 85th St. (bet. 1st & 2nd Ave.)
212-249-0569 $35 Su

Upper East **Sechi**
1350 Mad on Ave (bet. 94th & 95th St.)
212-534-5600 $30 Su L

Upper East **Sake Hana**
285 E 79th St. (bet. 2nd & 3rd Ave.)
212-327-0582 $30

Upper East **Shabu-Shabu 70**
314 E. 70th St. (bet. 1st & 2nd Ave.)
212-861-5635 $37 L

Upper East **Sushi Hana**
1501 2nd Ave (at 78th St.)
212-327-0582 $30

Upper East **Tenzao**
1714 2nd Ave (at 89th St.)
212-369-3600 $35 L

Upper East **Wajima**
134 E 61st St. (bet. Lex. & Park Ave.)
212-813-9085 $40 Su L

Upper East **Wasabi Lobby**
1584 2nd Ave (at 82nd St.)
212-369-8882 $30 L

Midtown West **Aki Sushi**
355 W. 52nd St. (bet. 8th & 9th Ave.)
212.262.2808 $30 L

Midtown West **Aquamarine**
713 2nd Ave. (bet. 36th &39th St.)
212 297 1660 $30 L

Midtown West **Benihana**
47 W 56th St. (bet. 5th & 6th Ave.)
212-581-0600 $30 L

Midtown West **Hahata Grill**
230 W. 40th St (bet. Broadway & 9th Ave.)
212 245-1020 $40 L

Midtown West **Haru**
205 W. 43rd St. (bet. Broadway & 8th Ave.)
212-398-3810 $35 L

Midtown West **Monster Sushi**
22 W. 46th St. (bet. 5th & 6th Ave.)
212-398-7707 $30 L

Midtown West **Natsumi**
228 W 50th St. (bet. 8th & Broadway)
212-258-2908 $30 L

Midtown West **Onigashima**
43-45 W. 55th St., 2nd Fl. (5th & 6th Ave)
212-541-7145 $30 L

Midtown West **Sake Bar Hagi**
152 W. 49th St (bet. 6th & 7th Ave.)
212-764-6649 $30

Midtown West **Soba Nippoe**
19 W. 52nd St. (bet. 5th & 6th Ave.)
212-399-2525 $30 L

Midtown East **212 Fukumatsu**
212 E. 52nd St. (bet. 2nd & 3rd Ave.)
212 754-4840 $28 L

Midtown East **Gyu-Kaku**
805 3rd Ave. 2nd Fl. (at 50th St.)
212-702-8818 $40 L

Midtown East **Haru**
240 Park Ave (at 49th St.)
212-490-3690 $35 L

Midtown East **Hatsuhana Park**

Casual Japanese experience with authentic and fresh sushi. The combination of Japanese seafood and rice is sure to please your appetite! A wide variety of appetizers are popular among the Japanese patrons. Enjoy a relaxing time with great food in a cozy atmosphere.
237 Park Ave (at 46th St.)
212-661-3400 www.hatsuhana.com $35 Su L

Midtown East **Izakaya Riki**
141 E. 45th St (bet. 3rd & Lexington Ave.) $30

Midtown East **Naerwe**
4 E. 46th St (bet. 5th & Madison Ave.) $30 L

Midtown East **Pearl on the Sushi**
956 5th Ave. (at 49th St.)
212-977-7892 $30

Midtown East **Sheburi**
125 E. 39th St. (bet. Lexington & Park Ave.)
212 867-6969 $30 L

Midtown East **Sushi Time**
921 2nd Ave (bet. 43rd & 44th St.)
212-983-8383 $30 L

Midtown East **Tsushima**
141 E. 47th St. (bet. Lexington & 3rd Ave.)
212/207-1818 $40 Su L

Midtown East **Yakiniku Izakaya Riki**

Serving authentic yakiniku dinner (Japanese BBQ) with several kinds of red wine, sake and shochu in a romantic semi-private dining space. New sushi bar offers sushi and rolls for appetizers. A private back room accommodates for large parties. Open until 4am
250 E. 52nd St (bet. 2nd & 3rd Ave.)
212-421-4255 $30 Su

Midtown East **YAMA Restaurant**
38 E. 49th St. (bet. 1st & 2nd Ave.)
212 355-3370 $37 Su L

Chelsea **Aki Sushi**
128 W. 36th St. (bet. Broadway & 7th Ave.)
212 868-8061 $30 L

Chelsea **Iron Sushi**
440 3rd Ave. (bet. 30th & 31St St.)
212-447-5822 $29 L

Chelsea **Matsuri**
369 W. 15th St. (bet. 8th & 9th Ave)
212/243-6400 $30

Chelsea **Momoya**
185 7th Ave. (at 21st St.)
212-989-4468 $40 L

Chelsea **Monster Sushi**
152 W. 23rd St. (bet. 6th & 7th Ave.)
212 620-8131 $30 L

Gramercy **Aji Sushi**
51 3rd Ave. (bet. 34th & 35th St.)
212-686-2056 $26 L

Gramercy **Aki Sushi**
121 E. 27th St. (bet. Lex. & Park Ave. S.)
212-213-9388 $30 L

Gramercy **Hane**
34 1st Ave. (at 20th St.)
212 598-9698 $30 L

Gramercy **Haru**
220 Park Ave. South (at 16th St.)
646-428-0969 $35 L

Gramercy **Sushi SAMBA**
245 Park Ave. South (bet. 19th & 20th St.)
212 475-8377 $35 L

Gramercy **YAKINIKU JUJU**

YAKINIKU JUJU
shabu shabu bbq sukiyaki

Little Neighborhood Gem-Good Time at Juju Japanese/Korean that will light up your night. Comfortable yet funky space serving good food at a VERY reasonable price -No in the ever popular ALL YOU CAN EAT BUGI for $27 with short ribs, sirloin, pork, lamb, chicken, liver and veggies. Sun-Thur. Hard to beat this price in Manhattan. Or try SHABU SHABU that stands out by its fantastic quality meats and fresh vegetables
117 E. 28th St (bet. Lexington & 3rd Ave.)
212-684-7830

Gramercy **Sushi Sasa-nie**
30 E. 33rd St. (bet. Madison & Park Ave. S.)
212-213-2201 $40 L

Gramercy **Sushi Twist**
61 Madison Ave (bet. 27th & 28th St.)
212/213-2299 $30 L

West Village **Aki**
161 W. 4th St (bet. Barrow & Jones St.)
212 539-5440 $36

West Village **Kuora**
33 Carmine St (bet. Bleecker & Bedford St.)
212/ 741 2123 $30 L

West Village **Morumi**
548 LaGuardia Pl (bet. Bleecker & W 3rd St.)
212/979-7055 $30 L

West Village **Monster Sushi**
535 Hudson St (at Charles St.)
646-336-1133 $30 L

West Village **Rockmeisha**
11 Barrow St. (bet. W 4th St. & Bleeker)
212-675-7775 $35 M

West Village **Tomoe Sushi**
172 Thompson St (bet. Bleecker & Houston)
212 777 9348 $30 L

West Village **YAMA on Carmine St**
38-40 Carmine St (bet. Bleecker & Bedford)
212/929-3330 $37 Su L

West Village **YAMA on Houston St**
82 Houston St (LaGuardia & Thompson)
212-674-0335 $37 L

East Village **Gyu-Kaku**
34 Cooper Sq (bet. 5th & 6th St.)
212-475-2593 $40

East Village **Hasahi**

Servings authentic Japanese food since 1994 our Edomain style sushi is made only by experienced sushi chefs. Try daily specials from sushi bar and kitchen. Also offering seasonal delicacies. Open Lunch Time (Wed-Fri) 12pm-3pm, (Sat & Sun) 1pm-4pm
210 E. 9th St. (bet. 2nd & 3rd Ave.)
212-473-3327 mysite.verizon.net/hasaki.nyc/ $35 L

East Village **Japonica**
100 University Pl (at 12th St.)
212-243-7752 $40 L

East Village **Kasadala**
647 E 11th St. (bet. Ave. B & C)
212 777 1582 $30 M

East Village **Kyo Ya**
94 E. 7th St. (bet. 1st Ave. and Ave. A)
212/982 4140 $35 M

East Village **Nori**
25 2nd Ave. (bet. 7th and St. Marks Pl.)
212-777 4425 $30 M L

East Village **Sake Bar Decibel**
240 E. 9th St. (bet. 2nd & 3rd Ave.)
212-979-2733 $40

East Village **Shabu-Tatsu**
216 E. 10th St. (bet. 1st & 2nd Ave.)
212-477 2972 $33

East Village **Sushi Aryoshi**

Sushi Aryoshi is a hidden gem located near Union Square serving Japanese tapas & sushi. The menu includes authentic Japanese dishes as well as innovative dishes with a large selection of appetizers. A limited complex and awesome variety of sake available
910 Broadway (bet. 11th &12th St.)
212-388-1868 $30

East Village **Sushi Lounge**
132 St Marks Pl (Bet. 1st Ave & Ave A) $30
212-598-1188

Lower Mhn **EN Japanese Brasserie**

Serving traditional Japanese home style cuisine in a modern, colorful environment. Menu is based on the most fundamental building blocks of Japanese cooking while the atmosphere creates a gathering environment that retains a remarkable amount of intimacy
435 Hudson St (at Leroy St.) $40
TEL. 212-647-9195 www.enjp.com

Lower Mhn **Isa Downtown**
56 Pine St (bet. William & Pearl St.) $35
212-785-1000

Lower Mhn **Kitchen Club**
30 Prince St (at Mott St.) $35
212-274-0021

Lower Main **Sachika's on Clinton**

High-end yet affordable "authentic-creative" Japanese sushi/sake restaurant in the heart of LES with tranquil garden for outside dining. Perfect for private parties, business meetings, birthday parties and holiday events. Delivery and catering service available
25 Clinton St (bet E. Houston & Stanton St) $33
212-253-2900 www.sachikonclinton.com

Lower Mhn **Takahachi Tribeca**
145 Duane St (Church & W. Broadway) $35
212.571.1830

Brooklyn **Bozu**

Japanese fusion tapas restaurant offering homemade infused Japanese spirits and more than 20 varieties of sake. Try our famous sushi Fonda which are decorated round sushi. A huge heated patio available! 6pm-12am (Mon-Thu), Sun(6pm-1am (Fri & Sat)
228 Grand St (bet Havemeyer & Roebling) $30
718-384-7770 www.bozu.com

Brooklyn **Hibino**
333 Henry St (Grand & Montgomery St.) $35
718-260-8052

Brooklyn **Osaka**
272 Court St (bet. Butler & Douglass St.) $30
718-643-0044

Brooklyn **Sakura Cafe**
386 5th Ave (bet. 6th & 7th Ave.) $30
718-832-2670

Brooklyn **Tenzan**
7116 18th Ave (at 71st St.) $30
718-621-3238

Queens **Shiro of Japan Atlas Ph**
90-40 Cooper Ave (at 60th St.) $30
718-326-8704

Bronx **OHANA**
5006 Boston Post Road, Bronx, NY 10464 $35
718-885-0700

Upstate **Hajime**
267 Halstead Ave, Harrison, NY 10528 $30
914-777-1543

Upstate **Kiko House**
11-21 E Washington Ave, Pearl River, NY $30
845-735-8995

Upstate **Nada**
200 Hamilton Ave, White Plains, NY 10601 $40
914-949-0990

Upstate **Tsuru**
259 N Central Ave, Hartsdale, NY 10530 $30
914-761-0057

Long Island **Bamboo**
Northern Blvd, Manhasset, NY 11030 $30
516-627-3400

Long Island **Benihana**
320 Merchant's Concourse, Westbury, NY $30
516-222-6081

Long Island **Bonbon**
14 Elm St, Huntington, NY 11743 $40
631-673-0400

Long Island **Inatoma Steak House**
9 5th St, Valley Stream, NY 11581 $30
516-872-0419

Long Island **Koban Restaurant**
2010 Merrick Rd, Merrick, NY 11566 $30
516-223-9200

Long Island **Kotobuki**
540 Westbury Ave, Carle Place, NY 11514 $26
516-333-3434

Long Island **Kura Bar**
473 New York Ave, Huntington, NY 11743 $30
631-673-0060

Long Island **Sen Restaurant**
23 Main Street, Sag Harbor, NY 11963 $40
631-725-1774

New Jersey **Aoyama**
1392 Washington Valley Rd, Warrensburg, NJ $35
732-271-2555

New Jersey **Ichiban**
414 Hackensack Ave, Hackensack, NJ 07601 $30
201-489-0301

New Jersey **Kamegashi too**

Located in waterfront Jersey City, Kamegashi has the most gorgeous view overlooking Manhattan skyline, offers exciting sushi selections. Try our Chirashi Royale, the freshest pick from chef with selection from Japan and domestic. Only 5 min PATH from NYC!
99 Town Sq Place, Jersey City, NJ 07310 $30
201-533-0888 www.kamegashi.com

New Jersey **Lounge Zen**
264 Degraw Ave, Teaneck, NJ 07666 $30
201-692-9595

New Jersey **Masa Sushi & Grill**
91 W Allendale Ave, Allendale, NJ 07401 $30
201-934-6616

New Jersey **Matsushima**
685 River Rd, Edgewater, NJ 07020 $35
201-945-3450

New Jersey **Monster Sushi**
395 Springfield Ave, Summit, NJ 07901 $30
908-598-1100

Connecticut **Fuji Garden Steak House**
215 Liberty St, Newtown, CT 06379 $30
860-599-1195

Connecticut **KU**
95 E. Putnam Ave, Cos Cob, CT 06807 $35
203-422-6313

$$$ $41 - 65

Upper East **Dangun**
308 E. 83rd St (bet. 1st & 2nd Ave.) $54
212-737-5656

Upper East **Geisha**
33 E. 61st St. (bet. Park & Madison Ave.) $61
212-813-1112

Upper East **Sushi Seki**
1143 First Ave (bet. 62nd & 63rd St.) $57
212-371-0239

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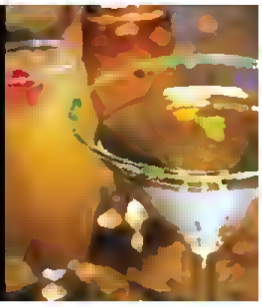
www.kamegashi.com


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OPEN HOUR
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Fri-Sat 11am-4pm 5pm-1am
Sun 11am-11pm
Last order 30m n before the closing time.
IPPUDO NY
65 4TH AVE (bet. 9th & 10th)
212.388.0088
*We may close prior to our closing time when we run out of our soup or noodles. Please call for availability.

Midtown West **Koi**
40 W 40th St (5th & 6th Ave)
212-921-3330 — $62

Midtown West **Omida**
1695 Broadway(bet 53rd 54rd St)
212-247-9110 — $45

Midtown West **Shimizu**
318 W 51st St (bet 8th & 9th Ave)
212-581-1581 — $50

Midtown West **Sushiden**
123 W 49th St (bet 6th & 7th Ave.)
212-336-2800 — $50

Midtown West **Yakitori TOTTO**
251 W 55th St (bet Broadway & 8th Ave)
212 245-4555 — $44

Midtown East **Abunya Kinnosuke**

It's such fun trying dishes you've never heard of" at this "different East Midtown Japanese where many of the delicately flavored items come off a robata grill. "It's fun like going to Tokyo so don't expect to hear much English." (Zagat Survey 2007)
213 E 45th St (bet 2nd & 3rd Ave)
212-867-5454 — $51

Midtown East **Hotsuhono**
17 E 48th St (bet 5th & Madison Ave.)
212 355-3345 — $50

Midtown East **Nippon**
155 E 52nd St (bet Lexington & 3rd Ave)
212-758-0226 — $49

Upper East **Restaurant ON**
A counter kappo restaurant serving highest quality seasonal seafood and vegetables in an authentic kaiseki style five course tasting menu presented by 7 8 or 10 courses ($50 $90 $110) or order a la carte A wide variety of sake shochu wine sake tasting flights available
1029 Second Ave (at 54th St)
212 355-3567 www.restaurantON.com — $50

Midtown East **Restaurant SEQ**
249 E 49th St (bet 2nd & 3rd Ave)
212-355-7722 — $50

Midtown East **Ringa**
205 E45th St (bet 2nd & 3rd Ave)
212-867-4200 — $53

Midtown East **SAKAGURA**

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade sobe, and lunch set of sobe & rice bowl are popular! The amazing thousand tatami on the basement level is perfect for couples. Private parties available
211 E 43rd St #1F(bet 2nd & 3rd Ave)
212 353 7253 www.sakagura.com — $50

Midtown East **Shinbashi**
7 E 48th St (bet 5th & Madison Ave)
212-813-1009 — $50

Midtown East **Sushi ANN**
38 E 51st St (bet Park & Madison Ave)
212 755-1780 — $60

Midtown East **Sushiden**

Committed to the highest customer satisfaction standards, Japanese traditional techniques and creativity for the joy of eating. With freshest ingredients delivered daily from Japan, there exclusively chefs offer the best authentic sushi experience in NYC
19 E 49th St (bet 5th & Madison Ave)
212-759-2700 — $57

Midtown East **Tokyo**
342 Lexington Ave (bet 39th & 40th St)
212-697-5330 — $50

Midtown East **Torys**

The sister restaurant of Yakitori Totto Torys is the newest Yakitori spot in Midtown Menu showcases every imaginable part of chicken, faithfully seasoned and grilled to perfection Torys also offers innovative dishes as well
248 E 52nd St 2Fl (bet 2nd & 3rd Ave)
212-813 1800 www.torysnyc.com — $44

Chelsea **Nake Neka**
459 W 17th St (at 10th Ave)
212-923-8544 — $50

Chelsea **Ono**
Gansevoort Hotel 18 5th Ave (at 13th St)
212-660-6766 — $60

Gramercy **BUTAI**
115 E 18th St (bet Park Ave & Irving Pl)
212-387-8885 — $44

West Village **Blue Ribbon Sushi**
119 Sullivan St (bet. Prince & Spring St)
212 343-0404 — $51

West Village **Nagomi**
178 Prince St (Thompson & Sullivan)
212-387-8230 — $50

West Village **Soto**
357 Sixth Ave (Washington Pl)
212-414-3088 — $45

East Village **JEWEL BAKO**
239 E 5th St (bet 2nd & 3rd Ave)
212-979-1012 — $50

East Village **LAN**
56 3rd Ave (bet 10th & 11th St)
212 254-1959 — $48

East Village **Sobokoh**
309 E 5th St (bet 1st & 2nd Ave)
212 254-2244 — $45

East Village **Sumile**
164 W 13th St (bet 6th & 7th Ave)
212-989-7699 — $60

Lower Mhn **Azabu Sushi**
428 Greenwich (basemnt of Greenwich Grill)
212 274-0428 — $50

Lower Mhn **Greenwich Grill**
428 Greenwich St (bet Vesty & Laight St)
212 274-0428 — $50

Brooklyn **Blue Ribbon Sushi**
278 5th Ave (bet 1st St & Garfield)
718-840-0408 — $59

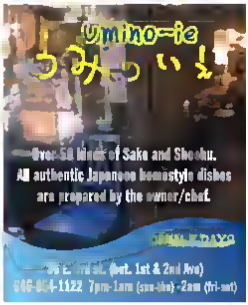
Brooklyn **Zenkichi**
77 N 6th St (bet Wythe Ave & Berry St)
718-388-8895 — $60

Upstate **Nanasa**
522 Mamaroneck Ave White Plains NY 10605
914 285-5351 — $50

Long Island **TOKU**
2014C Northern Blvd NY 11030
516-627-8658 — $50

New Jersey **KIKU**
365 Rt 17 South Paramus NJ 07652
201 265-7200 — $45

Staten Island **Fushimi**
2110 Richmond Rd (at Lincoln Ave)
718-980-6300 — $42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Over 50 kinds of Sake and Shochu.
All authentic Japanese homestyle dishes are prepared by the owner/chef.
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646-864-1122 7pm-1am (sun-thu) -2am (fri-sat)

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Fri-Sun $5 (person/hour)

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★16 private rooms to accommodate a wide variety of parties
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★Over 100 000 songs
★VIP room for parties of up to 28 people available

DUET
304 E.48th St.(at 2nd Ave.) 212 753 0030/0031 www.karaokeduet.com
2pm 4am (Mon-Thu) 2pm-6am (Fri) 1pm 6am (Sat) 1pm 4am (Sun)

WHITE PEACH JELLY
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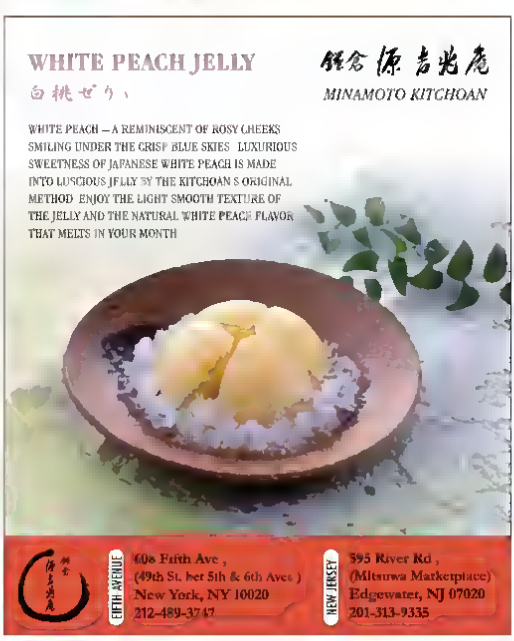

MINAMOTO KITCHOAN

WHITE PEACH — A REMINISCENT OF ROSY CHEEKS SMILING UNDER THE CRISP BLUE SKIES LUXURIOUS SWEETNESS OF JAPANESE WHITE PEACH IS MADE INTO LUSCIOUS JELLY BY THE KITCHOAN'S ORIGINAL METHOD ENJOY THE LIGHT SMOOTH TEXTURE OF THE JELLY AND THE NATURAL WHITE PEACH FLAVOR THAT MELTS IN YOUR MONTH

FIFTH AVENUE
608 Fifth Ave,
(49th St. bet 5th & 6th Aves)
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212-489-3747

NEW JERSEY
595 River Rd,
(Mitsuwa Marketplace)
Edgewater, NJ 07020
201-313-9335

$$$$ $66 or more

Upper West — Asiate — $100 L
Mandarin Oriental Hotel, 35F
212-805-8881

Upper West — Bar Masa — $69 Su L
Time Warner Ctr, 10 Columbus Cir, 4th Fl
212-823-9600

Upper West — Gari — $80
370 Columbus Ave. (bet. 77th & 78th St.)
212-362-4818

Upper West — Masa — $400 Su L
Time Warner Ctr, 10 Columbus Cir, 4th Fl
212-823-9800

Upper East — KAI — $100 M Su L
822 Madison Ave (bet. 68th & 69th St.)
212-988-7277

Upper East — Sasabuna — $80 M Su L
401 E. 73rd St. (bet. 1st & York Ave.)
212-249-8563

Upper East — Sushi of Gari — $70 M
402 E. 78th St. (bet. 1st & York Ave.)
212-517-5340

Upper East — TORI SHIN — $70 Su
1193 1st Ave. (bet. 64th & 65th St.)
212-888-8408

Midtown West — Kobe Club — $146 Su
88 W. 56th St. (bet. 5th and 6th Ave.)
212-644-5623

Midtown West — NOBU 57 — $100 L
40 W. 57th St. (bet. 5th & 6th Ave.)
212-757-3000

Midtown West — Sugiyama — $90 M Su
251 W. 55th St. (bet. Broadway & 8th Ave.)
212-956-0670

Midtown East — Hakubai — $66 L
The Kitano Hotel, 66 Park Ave. (at 38th St.)
212-885-7111

Midtown East — Inagiku — $70 L
111 E. 49th St. (bet. Park & Lexington Ave.)
212-355-0440

Midtown East — Kuruma Sushi — $110 Su L
7 E. 47th St. 2nd Fl. (bet. 5th & Madison Ave.)
212-317-2802

Midtown East — Megu Midtown — $125 Su L
846 UN Plaza (1st Ave bet. 47th & 48th st.)
212-964-7777

Chelsea — MORIMOTO — $90 L
88 10th Ave. (bet. 15th and 16th St.)
212-[illegible]

Gramercy — 15 EAST — $75 L
15 E. 15th St. (Union Sq. W. & 5th Ave.)
212-647-0015

Gramercy — JAPONAIS — $75 Su L
111 E. 18th St. (bet. Irving Pl. & Park Ave. S.)
212-260-2020

West Village — Uahiwakamaru — $80 Su
136 Houston St. (Sullivan & MacDougal)
212-228-4161

Lower Mhn — MEGU — $125 L
62 Thomas St. (Church & W. Broadway)
212-964-7777

Lower Mhn — NINJA — $70
25 Hudson St. (bet. Duane & Reade St.)
212-274-8500

Lower Mhn — NOBU — $100 L
105 Hudson St. (at Franklin St.)
212-219-0500

Lower Mhn — NOBU NEXT DOOR — $75
105 Hudson St. (Franklin & N. Moore St.)
212-334-4445

Lower Mhn — Rosanjin — $80 Su
141 Duane St. (bet. Church & W. Broadway)
212-346-7991

CAFE

Upper West — Beard Papa's Upper W. — Cream Puffs

We bake nu spec al choux pastry several times da ly and our secret-recipe of wh pped cream custard s made on the prem se. You can taste the difference of our commitment to serve only the freshest cream puffs w th the h ghest quality in every bite.

2167 Broadway (at 76th St.)
212-799-3770 www.mag michousa.com

Upper East — Choux Factory — Cream Puffs
1685 1st Ave. (bet. 87th & 88th St.)
212-289-2023

Midtown West — Minamoto Kitchoan — Confectionary

Serving true flavor of Japanese tradition with beautifully shaped and colored confections made from all healthy ngredients to express the elements of each season. Enjoy the tel c ous creat ons with hot green tea, as they perfectly complement each other.

608 Fifth Ave. (49th St. bet. 5th & 6th)
212-489-3747 www.kitchoan.com

Midtown East — Cafe Zarya Midtown E — Bakery
18 E. 41 St. (bet. 5th & Madison Ave.)
212-779-0600

Midtown East — Choux Factory — Cream Puffs
1651 1st Ave. (bet. 48th & 49th St.)
212-223-0730

Midtown East — TAFU New York — Dessert Tea

A wide select on of products nclud ng Macch green tea loose tea leaves and tea bags va ous tea nspired sweets, and special g ft sets of authent c Japanese tea a d tea utensils. Natural ngredients free of add t ves, chem cals, or preservatives.

569 Lexington Ave. (51st bet. 3rd & Lex.)
212-980-1310 www.tafuny.com

West Village — Beard Papa's W. Village — Cream Puffs
5 Commerce St. (bet. 5th Ave. & Bleecker St.)
212-366-8855

East Village — Beard Papa's Astor Pl. — Cream Puffs
740 Broadway (bet. Astor & Waverly Pl.)
212-353-8858

East Village — Cafe Zarya East Village — Bakery
89 Cooper Sq. (at St. Marks St.)
212-253-8700

East Village — Cecel Cafe Crepe — Crepe
135 1st Ave. (bet. St. Marks & 5th St.)
212-460-5102

East Village — Getaaux Bakery — Bakery
454 Kinderkamack Rd. Rivergate, NJ 07661
201-634-1131

East Village — PANYA — Bakery
10 Stuyvesant St. (bet. 2nd & 3rd Ave.)
212-777-1930

Lower Mhn — Rhean Cafe — Cafe
189 Spring St. (Sullivan & Thompson St.)
212-966-7040

New Jersey — Minamoto Kitchoan — Confectionery
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KARAOKE

Upper East **Box Snack Riki** — $10/h, $30 min rm
141 E 45th St 2Fl(bet Lex. & 3rd Ave.)
212-986-5612

Upper East **Box Snack Riki-2** — $5/h, $30 min rm
250 E 52nd St (bet. 2nd & 3rd Ave.) 2F
917-639-0416

Upper East **Iggy's** — no charge
1452 2nd Ave (bet 75th & 76th St.)
212-327-5043

Midtown West **Japas 55** — $/h /person
253 W 55th St (bet. Broadway & 7th Ave.)
212-765-1210

Midtown East **Japas 27** — $5/h /person
366 3rd Ave (bet. 26th & 27th St.)
212-889-2320

Midtown East **Japas 38** — $5/h /person
8 E. 38th St (bet. 5th & Madison Ave.)
212-679-4040

Midtown East **Karaoke Duet 48** — $5/h per person
A grandioso karaoke spot with 16 spacious and comfortable private rooms. Sing your heart out with a big flat panel screen and over 100,000 songs to choose from. Japanese sake and shochu available.
304 E. 48th St. (at 2nd Ave.)
212-753-0030/0031 www.karaokeduet.com

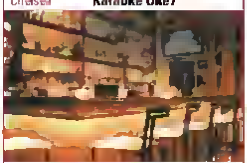
Midtown East **Karaoke Tap Tunes** — $2/song
300-306 E 53rd St.(bet 1st & 2nd Ave)
212-758-3818

Korea Town **iBop Karaoke** — $5/h
25 W 36th St. 3rd Fl (bet. 5th and 6th Ave.)
646-752-4895

Korea Town **Karaoke Duet 35** — $4/h /person
53 W. 35th St. 2nd Fl (bet. 5th & 6th Ave.)
646-473-0826

Korea Town **Tinga Tinga Karaoke** — $40/h /rm
162 Madison Ave. 6th Fl (bet. 32nd & 33rd St.)
212 213-0875

Korea Town **Toto Music Studio** — $35/h /box
36 W. 32nd St. # 5 (bet. 32nd and 33rd St.)
212-581-4644

Chelsea **Karaoke Oke7**

Karaoke Oke7 offers the city's largest song selection of over 40,000 in 13 different languages, and new songs are added monthly. Sing at the bar for $2 per song or sing with your friends in a room equipped with a Hi-Fi sound plasma TV. Wide variety of drinks available from the bar. Drinks are half price during Happy Hour (2pm~7pm) with some restrictions. Open 7 days from 2pm to 4am. Large party rooms available. Call for reservation.
29 W 17th St (bet 5 & 6Ave)
212-675-3527 www.karaoke17.com — $2/song

East Village **Lush Lounge** — 35/h /box
8 E. 13th St. (bet. 5th Ave. & University Pl.)
646-486-3225

East Village **Planet Rose** — $2/song
215 Avenue A (bet. 13th & 14th St.)
212-353-9500

East Village **Sing Sing (Ave. A)** — $7/h per person
SING-SING KARAOKE AVENUE A
Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It's a perfect place for get-together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS
81 Avenue A (bet. 5th & 6th St.)
212-674-0700 www.karaokesingsing.com

East Village **Sing Sing (St. Marks)** — $7/h per person
SING-SING KARAOKE BY MAGIC
Conveniently located on St. Marks Street in the heart of East Village. Sing Sing's is Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM~4:00AM. Party@karaokesingsing.com
9 St. Marks Pl. 2nd Fl. (bet. 2nd & 3rd Ave.)
212-387-7800 www.karaokesingsing.com

Lower Manhattan **Asia Roma Bar & Lounge** — no charge
40 Mulberry St. (at Worth St.)
212-925-1133

Lower Manhattan **Bing Karaoke Bar** — $30/h /box
6 Thompson St. 2Fl (bet. 6th Ave. & Canal St.)
212-334-5100

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$ $25 and below

CHINESE

Ivy's Cafe
154 W 72nd St (W way & Columbus Ave) $23
212 787 3333

Ollie's
1351 Broadway (bet 67th & 68th St) $25
212-595-8181

Ollie's
2957 Broadway (at 116th St) $20
212 932 9300

Chef Ho's
1720 2nd Ave (bet 89th & 90th St) $25
212-348-3444

Hunan Balcony
1450 3rd Ave. (bet. 82nd & 83rd St) $18
212 517 2099

Lili's Noodle & Grill
1500 3rd Ave. (bet 84th & 85th St) $22
212 439-1313

Our Place Cuisines
1444 3rd Ave (bet 81st & 82nd St)
212 288-4688 $25

Grand Sichuan
745 9th Ave (at 50th & 51st St.) $15
212-582-2200

Joe's Shanghai
24 W 56th St (bet 5th & 6th Ave) $20
212-333-3868

Ollie's
200-5 W 44th St (bet 7th and 8th Ave) $15
212 921-5686

Tang's Pavilion
55 W 55th St (bet 5th & 6th Ave.) $20
212 355-8858

Wu Liang Ye
36 W 49th St (bet 5th & 6th Ave.) $25
212-354-2305

Evergreen
10 E 38th St (bet 5th & Madison Ave) $23
212 449-1198

Grand Sichuan
1046 2nd Ave (bet 55th & 56th St) $20
212 355-5855

Mee Noodle Shop
922 2nd Ave (at 49th St) $15
212-593-0027

Our Place Shanghai
141 E 55th St. (bet. Lexington & 3rd Ave) $25
212 753-3800

Grand Sichuan
227 Lexington Ave. (bet. 33rd & 34th St.) $25
212-679-3770

Grand Sichuan
229 5th Ave (at 24th St.) $20
212-620-5200

Rickshaw Dumpling
61 W 23rd St (bet 5th & 6th Ave) $20
212-924-2220

Empire Szechuan
173 7th Ave S (at Perry St) $15
212-243-1046

Dumpling Man
100 St. Marks Pl (bet. 1st & Ave. A) $11
212-505-2121

Rickshaw Dumpling
59 E. 9th St. (bet Broadway & Univ ersity) $20
212-411-1750

amazing 66
66 Mott St. (bet. Bayard & Canal St.) $22
212-334-0088

Au Maadarin
200-250 Vesey St (at West St) $18
212-385-0313

Big Wong
67 Mott St. (bet. Bayard & Canal St.) $13
212 964-0540

China Chalet
47 Broadway (Exchange Pl & Morris St) $25
212 943-4380

Congee Village
100 Allen St (bet. Broom & Delancy) $15
212 941-1818

Dim Sum Go Go
5 E. Broadway (bet. Catherine & Oliver St.) $15
212-732-0767

Excellent Dumpling
111 Lafayette St (Canal & Walker St.) $15
212 219-0212

Golden Unicorn
18 E. Broadway (Bws on & Catherine St) $15
212 941-0911

Jing Fong
20 Elizabeth St. (bet. Bayard & Canal St.) $20
212-964-5256

Joe's Ginger
25 Pell St. (at Dryers St.) $15
212 285-0333

Joe's Shanghai
9 Pell St. (bet. Bowery & Mott St.) $15
212 233-8888

Lia's Dumpling House
28 Bowery (at Bayard St.) $10
212 343-0323

Mandarin Court
61 Mott St. (bet. Bayard & Canal St.) $15
212-608-3838

Mr Tang
90 Mott St. (Bayard St.) $20
212 233-7998

New Ba-Ky
80 Bayard St. (bet. Mott & Mulberry St.) $18
212-406-2252

New Green Bo
96 Bayard St. (bet. Elizabeth & Mott St.) $15
212-625-2359

Oriental Garden
14 Elizabeth St. (bet. Bayard & Canal St.) $20
212-619-0085

Fana
209 Smith St. (bet. Baltic & Butler St.) $15
718-694-2277

East Manor
4545 Kissena Blvd (at Lisburn Ave) $15
718-886-8998

KOREAN

Ooa's Bogam
17 E. 32nd St. (bet. 5th & Madison Ave.) $25
212-683-2200

Franchia
12 Park Ave (bet. 34th & 35th St.) $25
212-213-1001

Gam Mee Ok
43 W. 32nd St. (bet. 5th Ave. & Broadway) $25
212-695-4113

HAN BAT
53 W. 35th St. (bet. 5th & 6th Ave.) $15
212-629-5588

Hyo Dong Gah
51 W. 35th St. (bet. 5th & 6th Ave.) $15
212-695-7167

Komtang House
32 W. 32nd St. (bet. 5th Ave. & Broadway) $15
212 947-8482

Kum Gang San
49 W. 32nd St. (bet. 5th Ave. & Broadway) $20
212-967-0909

Kunjip Restaurant
9 W. 32nd St. (bet. 5th Ave. & Broadway) $15
212 216-9487

Seoul Garden
34 W. 32nd St. (bet. 5th Ave. & Broadway) $15
212 736-9002

Shilla
37 W. 32nd St. (bet. 5th Ave. & Broadway) $25
212-967-1900

Won Jo
23 W. 32nd St. (bet. 5th Ave. & Broadway) $20
212-695-5815

Woo Chon
10 W. 36th St. (bet. 5th & 6th Ave.) $20
212-695-0076

Paasang Gumay Drive
541 La Guardia Pl (W. 3rd & Bleecker) $20
212-477-0600

Bon Joo
107 1st Ave. (bet 6th & 7th St.) $20
212-505-7574

Dok Suni's
119 1st Ave. (bet. 7th St. & St. Marks Pl.) $15
212-477-3508

Sura
10 E. 9th St. (bet. 3rd & 4th Ave.) $25
212 982-6380

Kori
253 Church St. (bet. Leonard & Franklin St.) $20
212 334-0908

Li Hua
171 Grand St. (bet. Centre & Baxter St.) $20
212 343-0090

Dohabi
199 Grand St. (bet. Bedford and Driggs Ave.) $20
718-782-1424

Kalbi House
281 Central Ave. White Plains, NY 10606 $25
914-328-0251

Gam Mee Ok
495 Main St. Fort Lee, NJ 07024 $20
201-242-1333

THAI

Land
450 Amsterdam Ave (bet. 81st & 82nd St.) $25
212 501-8121

Lemongrass Grill
2534 Broadway (at 95th St.) $22
212-666-0969

Jasmine
1613 2nd Ave (at 84th St.) $25
212-517-2654

Sa-Way
1479 1st Ave. (at 77th St.) $20
212 744-6374

Sala Thai
1711 2nd Ave (bet. 89th & 90th St.) $25
212-410-5557

Spice
1411 2nd Ave (bet. 73rd & 74th St) $25
212 988-5348

Viang Ping
1393A 2nd Ave (bet. 72nd & 73rd St.) $22
212-249-8484

BANGKOK HOUSE
Established in summer of 2002 Bangkok house has been recognized as one of the best. The restaurants in Manhattan. It features a great location near both Times Square and all Broadway Theaters. Listed one of the top ten best Thai restaurant in NYC by Citysearch.
350 W 46th St (bet 8th & 9th Ave) $15
212 541-5143 www.bangkokhousenyc.com

Chanpen Thai
761 9th Ave (at 51st St.) $20
212-586-6808

Pam Real Thai
402 W 47th St. (bet. 9th & 10th Ave.) $20
212-315-4441

Pongsri Thai
244 W 49th St (bet. Broadway & 8th Ave.) $25
212-582-3022

Topaz Thai
127 W 56th St (bet. 6th & 7th Ave.) $15
212-957-8020

YUM YUM 3
YUM YUM 3's the third and most exciting of all the Yum Yum family of restaurants. Conveniently located at corner of 46th St and 9th Ave we offer the most authentically tasty Thai menu and most affordable prices you can find in Manhattan.
658 9th Ave (dirt corner of 46th St.) $15
212-956-0639 www.yumyum3.com

YUM YUM BANGKOK
Casual-hip atmosphere inexpensive but very worthwhile cuisine - a fun place to chill. We feature a variety of authentic Thai curries, seafood beef, duck and chicken dishes, and weekly Chef's special. Prix fixe Special only $14.95
658 9th Ave (bet 45th & 46th St.) $15
212 262 7244 www.yumbangkoknyc.com

Jaiya Thai
396 3rd Ave (bet. 28th & 29th St.) $25
212-889-1330

Lemongrass Grill
138 E. 34th St (bet. Lexington & 3rd Ave.) $25
212-213-3317

Pad Thai
114 8th Ave. (bet. 15th & 16th St.) $20 L
212-691-6226

Chelsea **Pongsri Chelsea**
165 W 23rd St (bet. 9th & 7th Ave.) $20 L
212-645-8908

Chelsea **Regional Thai**
206 7th Ave (bet. 21St. & 22nd St.) $20 L
212-807-9872

Chelsea **Room Service**
166 8th Ave. (bet. 18th & 19th St.) $25 L
212-691-0299

Chelsea **Royal Siam**
240 8th Ave (bet. 22nd & 23rd St.) $15 L
212-741-1732

West Village **Galanga**
149 W 4th St (bet. Macdougal & 6th) $15 L
212-924-4267

West Village **Lemongrass Grill**
97 E 13th St (bet. 5th Ave. & University Pl) $20 L
212-242-0606

West Village **Lima Thai Bistro**
29 7th Ave S (bet Bedford & Morton St.) $20 L
212 727 2678

West Village **Prem-on Thai**
136 W Houston St. (MacDougal & Sullivan) $25 L
212 353-2306

East Village **Elephant**
58 E 1st St (bet 1st & 2nd Ave.) $25 L
212-505-7739

East Village **Holy Basil**
149 2nd Ave (Flat 3th & 10th St.) $15
212-460-5557

East Village **Klong**
7 St. Marks Pl (bet. 2nd & 3rd Ave.) $20 L
212-505-9956

East Village **SEA**
75 2nd Ave (bet. 4th & 5th St.) $15 L
212-226-5505

East Village **Spice**
60 Un versity Pl (bet. 10th & 11th St.) $15 L
212-982-3756

Lower Mhn **Kin Khao**
171 Spring St (Thompson & W Bway) $25 L
212-966-3939

Lower Mhn **Kuma Inn**
113 Ludlow St 2Fl (Delancey & Rivington) $25 L
212-353-8866

Lower Mhn **Paep**
177 Prince St (bet. Sullivan & Thompson St.) $20 L
212-254-7337

Lower Mhn **Pongsri**
106 Bayard St.(at Baxter St.) $20 L
212 394-3132

Brooklyn **Lily Thai**
615 Grand St (bet Leonard & Forsmer St.) $10 L
718-218-7522

Brooklyn **Long Tan**
196 5th Ave (bet. Berkeley & Union Sq.) $25
718-622-9444

Brooklyn **SEA**
114 N 6th St. (at Berry St.) $24 L
718-384-6850

Brooklyn **Tuk Tuk**
204 5th St (bet. Baltic & Butler St.) $12 L
718-222-5596

VIETNAMESE

Upper West **Saigon Grill**
520 Amsterdam Ave (at 90th St.) $25
212-875-0072

Upper East **Asia Grill**
1235 2nd Ave (at 65th St.) $20 L
212-759-0616

Upper East **Vermicelli**
1402 2nd Ave (bet. 72nd & 73rd St.) $20 L
212-988-8088

Koreatown **PHO32**
2 W 32nd St (bet. 5th Ave & Broadway) $20 L
212-695-0866

Chelsea **Bao Noodles**
381 2nd Ave (bet. 22nd & 23rd St.) $22 L
212-725-7770

Chelsea **Lemam**
383 3rd Ave (bet. 27th & 28th St.) $15 L
212-696-5858

Chelsea **O Mai**
156 9th Ave (bet. 19th & 20th St.) $25
212-633-0650

Chelsea **Omai**
158 9th Ave (bet. 19th & 20th St.) $20 L
212-633-0650

West Village **Saigon Grill**
91 University Pl (bet. 11th & 12th St.) $25 L
212-982-3691

East Village **Nicky's Viet**
150 E 2nd St (at Ave A) $9 L
212-388-1088

Lower Mhn **HOIAN**
139 W Broadway (bet. Thomas & Duane St.) $15 L
212-233-1339

Lower Mhn **Nam**
110 Reade St (Church & W Broadway) $20 L
212-267-1777

Lower Mhn **Pho Tu Do**
116 Bowery St (bet. Hester & Grand St.) $20 L
212-966-2686

Lower Mhn **Viet Cafe**
345 Greenwich St (bet Harrison and Jay St.) $25 SL
212-431-5809

Brooklyn **Nicky's Viet**
311 Atlantic Ave (bet. Hoyt & Smith St.) $9 ML
718-855-8838

OTHER

Upper West **Ram**
100 W82nd St (Amsterdam & Columbus) $25
212-501-0776

Midtown West **Blue Chili**
251 W 51st St (bet. 8th & Broadway) $20 L
212-489-5237

Midtown West **VYNL**
754 9th Ave (bet 50th and 51th St.) $25 L
212-974-2003

Midtown West **Zen Palate**
583 9th Ave (at 40th St.) $25 L
212-582-1569

Chelsea **Planet Thailand 212**
30 W 24th St (flat 5th & 6th Ave.) $25 L
212-727-7026

Chelsea **Rice an Lexington Ave**
115 Lexington Ave. (at 28th St.) $20 L
212-685-5400

Vela
55 W. 21st St. (bet. 5th & 6th Ave.) $20
212-675-6007

West Village **Cafe Asean**
117 W 10th St. (Greenwich & 6th Ave.) $22 L
212-633-0348

East Village **Friendhouse**
95 3rd Ave. (bet. 12th & 13th St.) $15 L
212-388-1638

East Village **Lanham**
121 University Pl (at 13th St.) $20 L
212-420-1175

East Village **MA*YA**
234 E 4th St (bet Ave A & B) $20 L
646-313-1967

East Village **Shiki Kitchen**
135 1st Ave. (bet. 9th & St Marks Pl.) $26
212-614-1605

Lower Mhn **Franklin Station Cafe**
222 W Broadway (bet Franklin & White St.) $10 L
212-274-8525

Lower Mhn **Kampuchea Noodle Bar**
79 Rivington St (at Allen St.) $25 L
212-529-3901

Lower Mhn **Rice**
292 Elizabeth St. (Houston & Bleecker) $20 L
212-226-5775

Brooklyn **Chat Home Kitchen**
124 N 6th St. (corner Berry St.) $16 L
718-599-5885

Brooklyn **Planet Thailand**
133 N 7th St (bet. Bedford Ave. & Berry St.) $25 L
718-599-5758

Brooklyn **Rice**
189 DeKalb Ave (at Cumberland St.) $20 L
718-858-2700

Brooklyn **Rice**
81 Washington St (bet. Front & York St.) $20 L
718-222-9680

Brooklyn **Snacky**
197 Grand St (bet. Bedford & Driggs Ave) $10 SL
718-486-4048

Newark **AOZORA Restaurant**
207 Bloomfield Ave Montclair NJ 07042 $25 L
973-233-9400

New Jersey **Bistro En**
252 Degraw Ave. Teaneck NJ 07666 $25 ML
201-837-0700

$$ $25 - 40

CHINESE

Upper East **Cafe Evergreen**
1293 1st Ave (bet 66th & 70th St.) $30 L
212-744-3288

Upper East **Philippe**
33 E 60th St. (bet. Madison & Park Ave.) $40 L
212-644-8895

Upper East **Pig Heaven**
1540 2nd Ave (bet 80th & 81st St.) $20 L
212-744-4333

Upper East **Shanghai Pavilion**
1378 3rd Ave (bet 78th & 79th St.) $37 L
212-585-3388

Upper East **Wu Liang Ye**
215 E 86th St. (bet 2nd & 3rd Ave.) $20 L
212-534-6885

Midtown West **Ruby Foo's Times Sq.**
1626 Broadway (bet 49th & 50th St.) $30 L
212-489-5600

Midtown East **Chiam Chinese Cuisine**
160 E 48th St. (bet. Lexington & 3rd Ave.) $40 L
212-371-2323

Midtown East **Dynasty Sung**
511 Lexington Ave. (at 48th St.) $35 L
212-355-1200

Midtown **Peking Duck House**

BEST PEKING DUCK IN NYC. Our house specialty and a crowd favorite. Our duck is roasted in an oven until the meat is tender and the skin is crispy. www.pekingduckhousenyc.com
230 E 59th St. (bet 2nd & 3rd Ave.) $33 L
212-759-1260

Midtown East **Tse Yang Restaurant**
34 E 51st St (bet. Park & Madison Ave.) $40 L
212-753-5447

Gramercy **Wakiya**
2 Lexington Ave (at 21st St) $40
212 505-1390

West Village **Chinatown Brasserie**
380 Lafayette St (at Great Jones St.) $40 L
212 533-7000

KOREAN

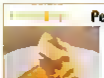
Midtown East **Korea Palace**
127 E 54th St (bet. Park & Lexington Ave.) $30 SL
212-832-0350

Korea Town **Cho Dang Gol**
55 W. 35th St (bet. 5th & 6th Ave.) $20 L
212-695-8222

Korea Town **HANGAWI**
12 E. 32nd St (bet. 5th & Madison Ave.) $30 L
212-213-0077

Korea Town **Kang Suh**
1250 Broadway (at 32nd St.) $30 L
212 564-6845

West Village **On Hwa**
55 Commerce St (at Bedford St.) $30 L
212 414-1224

Persimmon Kimchi House

The true taste of Korea. Seasonal 5-course prefix menu changes every two weeks. All homemade including many varieties of seasonal kimchi and other dishes using ingredients from local farmers and farms in Korea. Enjoy chef Youngsun Lee's Neo-Korean cuisine.
277 E 10th St (bet 1st & Ave A) $37 L
212-260-5080 www.persimmonrestaurant.com

THAI

Midtown West **Breeze**
461 9th Ave (bet 45th & 46th St.) $30 L
212-582-7777

Midtown West **Chat Home Kitchen**
330 9th Ave (at 28th St.) $30 L
212-707-4779

West Village **Highline**
505 Washington St (at Little W 12th St.) $30 L
212 243-3535

Queens **Erawan**
213-41 39th Ave. (at Bell Blvd.) $30
718-229-1820

Q Thai Bistro
108-25 Ancon Ave (bet Austin & Burns St) $30
718-261-6599

VIETNAMESE

Bai
Midtown East
246 E 44th St (bet 2nd & 3rd Ave.) $30
212-681-6541

Mai Housa
Lower Mh
186 Franklin St (Greenwich and Hudson) $35
212-431-0806

OTHER

Hispaania
Upper West
639 W 181st St (at Cabrini Blvd) $35
212-740-5222

Penang
Upper West
240 Columbus Ave (bet 71st & 72nd St) $30
212-769-3988

Ambar
Upper East
1406 3rd Ave (at 80th St) $34
212-249-5020

Gaba
Upper East
1426 3rd Ave (at 81st St) $31
212-288-5099

MOCO

MOCO is chef Joe Kurauchi's culinary lab. Joe's global fusion menu include fried calamari with cuttlefish ink, baby octopus dev chee, koco moco home-made gnocchi and special sushi rolls which he supplements with his own formula. Open for lunch and dinner.
516A 3rd Ave (bet. 34th & 35th St) $30
212-685-3463

Chow Bar
West Village
230 W 4th St (W 10 & Christopher St) $30
212-633-2212

Gaba
West Village
401 6th Ave (bet. 8th & Waverly Pl) $31
212-255-3242

$$$ $41 - 65

CHINESE

Shun Lee West
Upper West
43 W55 St (Columbus & Central Pk W.) $52
212-595-8895

Chin Chin
Midtown East
216 E 49th St (bet 2nd & 3rd Ave.) $45
212-888-4555

MR K's
Midtown East
570 Lexington Ave (at 51st St) $50
212-583-1668

KOREAN

Won Lae Oak
East Vill
148 Mercer St (bet E Houston & Prince St.) $50
212-925-8200

THAI

Kittichai
Lower Mhn
60 Thompson St (bet Broome & Spring) $56
212-219-2000

VIETNAMESE

Le Colonial
Midtown East
149 E 57th St (bet Lexington & 3rd Ave.) $56
212-752-0808

Indochine
East Village
430 Lafayette St (Astor Pl & 4th St.) $50
212-505-5111

OTHER

Rue 57
Midtown West
60 W 57th St (at 6th Ave.) $45
212-307-5656

Aja Asian Bistro
Midtown East
1068 1st Ave (on 58th St.) $43
212-888-8008

Asia De Cuba
Midtown East
237 Madison Ave. (bet. 37th & 38th St.) $56
212-726-7755

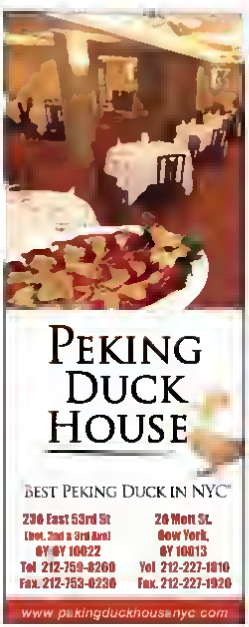
Fusha Asian Cuisine
Midtown East
1065 1st Ave (at 58th St.) $45
212-752-8883

$$$$ $66 or more

CHINESE

China Grill
Midtown West
CRS bldg 60 W 53rd St (bet 5th &6th Ave) $66
212-333-7788

PROMOTE YOUR BUSINESS IN CHOPSTICKS NY!
mfo@chopstcksny com 212-431-9970 Ex.130 for more information.



Grocery & Sake Guide

The following is a list of locations where you can buy Japanese food and liquor.

GROCERY

JAS Mart 1
2647 Broadway (bet. 110th & 111th St.)
212-866-4780
Japanese

M2M B way & 114th
2905 Broadway (bet. 114th & 115th St.)
212-280-4600
Japanese

Katagiri & Co. Inc
224 E. 59th St. (bet. 2nd & 3rd Ave.)
212-755-3566
Japanese

Yagura
24 E. 41st St. (bet. 5th & Madison Ave.)
212-679-3777
Japanese

Han Ah Reum
25 W 32nd St (bet. Broadway & 5th Ave)
212-695-3283
Korean

Woorigp
12 W. 32nd St. (bet. 5th Ave. & Broadway)
212-244-1115
Korean

JAS Mart 3
34 E. 23rd St. (bet. Park & Madison Ave.)
212-387-9882
Japanese

Chez Noah
800 Washington St. (at Leroy St.)
212-675-2649
Japanese

JAS Mart 2
35 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-420-6370
Japanese

M2M E. Village
200 E. 11th St. (at 3rd Ave.)
212-353-2690
Japanese

Sunrise Mart
4 Stuyvesant St. 2nd Fl. (3rd Ave. & 9th St.)
212-598-3040
Japanese

Pearl River Mart
477 Broadway (Grand St. & Broom St.)
800-878-2446
Chinese

Sunrise Mart, SoHo
494 Broome St. (W Broadway & Wooster)
212 219-0333
Japanese

Tonjin Mart
91 Mulberry St. (bet. Canal & Bayard St.)
212-962-6622
Japanese

Tonjin Mart
8816 Fort Hamilton Pkwy (at 68th & 69th St.)
718-238-0373
Japanese

Family Market
29-15 Broadway (bet. 29th & 30th St.)
718-956-7925
Japanese

Han Ah Reum
141-40 Northern Blvd. (Parsons & Bowne)
718-358-0700
Korean

Han Ah Reum
156-40 Northern Blvd. (156th & 157th St.)
718-886-0005
Korean

Han Ah Reum
28-02 Union St. (at 29th Ave.)
718-445-5656
Korean

Han Ah Reum
54-19 Woodside Ave. (54th & 60th St.)
718-446-0758
Korean

Han Ah Reum
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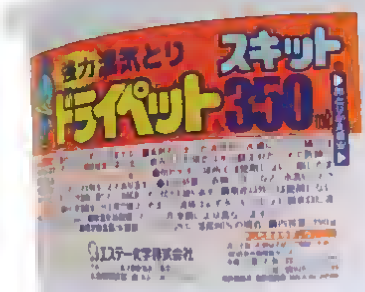
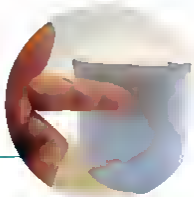
BUYING JAPAN: INCREDIBLE AND UNKNOWN PRODUCTS – VOL 5 –

DORAI PETTO (DISPOSABLE HUMIDIFIER)

BY *NOBI NAKANISHI*





The charcoal is in the top half, and the water is collected below. Don't take off the top filter! It keeps the moisture trapped inside.

This Dry Pet hangs in your closet, and the carbon powder turns into jelly as it absorbs water. I'll be wearing this shirt on the weekend, so keep an eye out for me!

So it finally feels like summertime in New York City! I hope everyone is enjoying the warm sun, longer days, and if you're like me, sitting directly in front of the air conditioner with a cold beverage for extended periods of time. Environmentally savvy or not, I admit I need the Freon support, as I am sure many of us do during the hottest months. But beyond the heat, what really affects me the most is none other than the infamous, unrelenting New York humidity.

Whether you live in a high-rise, brownstone, or walk up, we all know how sticky it can get at the peak of summer. For many apartments in the city, this equates to an unseen danger – mold and mildew that can fester from the increased humidity and warm air. Now that's where this month's product – the Dorai Petto (Dry Pet) comes in. It's a portable – and disposable – dehumidifier that is a cost efficient and convenient way to control the moisture levels of your home during even the haziest of days.

One look, and you may think this unassuming plastic container looks like an ordinary air freshener – but inside is a complex compound of carbon and charcoal that has the ability to absorb and retain moisture. In Japan, the belief that charcoal acts as a cleansing and purifying agent is well documented. From soap (see my March article) to water filters, you can find it applied to virtually any cleansing duty. It's only fitting that the Dry Pet is part of this long line of Japanese inventions – but more importantly, does it work?

Yes. Now without revealing too much about where (or how) I live, I tried out the Dry Pet all over my apartment on the top floor of a 5 floor walk up on the Upper East Side – near the Pinkberry. We all know that heat rises, and while I love my apartment, I can bake like a potato in here if I'm not too careful. But in the interest of science (and faithful Chopsticks NY readers) I kept my air conditioner off anyway, and put all three Dry Pets (it comes in a set of three) into different parts of the room.

It's actually surprising how much moisture and humidity hangs and stagnates inside your home. After a few days, I saw a visible amount of water in the Dry Pet. Over time, the Dry Pet will quietly retain the water that it has been collected from the air. Once it's full, then you'll know it's time to throw it away (don't drink it – well, not until I test it for a future issue). What's great is that Dry Pet is not only available in container form, but in smaller packages for your drawers, wardrobe, and even for your shoes.

Use it in especially vulnerable areas of your apartment – under the sink, in your closets, wherever moisture might get trapped and you think might promote the growth of mold. I've taken to throwing one into my bathroom, where yes, I know there's water all the time, but moisture tends to hang there for hours, thanks to my wet towels and all the hand wash... wait, am I revealing too much?

To buy a Dry Pet, try any Japanese grocery store. I found mine at the JAS Mart on 23rd and Madison.

PICKS FOR THIS SUMMER

(From left) Ginkoubai (Plum Sake) • Hana Awaka (Sparkling) • Ryukyuohcho (Awamori) • Hakushika Chokara • ReLento (Kokuto Shochu) • Sawa Sawa (Sparkling) • Tateyama Junmai Ginjo

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MORINAGA TOFU PUREE IS COMPATIBLE WITH ANY KIND OF CUISINE

"You can make many things out of it--especially with gelatin, Tofu Puree can form any structure."
—Diego Gonzalez, Executive Chef of Drom (left)
"It allows me to reproduce a texture that is hard to get."
—Juan Pacheco, Chef de Cuisine of Drom (right)

AN INGREDIENT THAT TRANSFORMS INTO ANYTHING

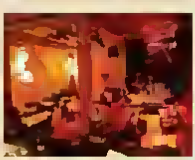
It is a challenge to find the best word to describe the cuisine of **Drom**, a 6-month-old restaurant/lounge in Manhattan's Alphabet City. Drom's eclectic dishes are not a fusion but more like a collection of different cuisines including Spanish, Turkish, Italian, Indian, and Japanese, to name a few. Spanish-born Diego Gonzalez leads the multinational creative team in Drom's kitchen. He was exposed to homemade tofu not long ago. "The owner of this restaurant introduced me to homemade tofu in a Japanese restaurant recently for the first time in my life. When I saw the tofu made in front of me, I was amazed. Actually I thought it was crazy. That's the thing that I cannot forget," says Chef Gonzalez. This experience ignited his passion for exploring new ingredients and drove him to use Tofu Puree.

"It's a delicate product," explains Chef Gonzalez. "It's not too heavy, and the taste is not too overpowering either." He immediately understood the character of Tofu Puree and has incorporated this new discovery into his cuisine very naturally. He has created three different flavors in his appetizer, Tricolor Tofu Di Mare. Three mousse-like, savory dishes have calaman ink, saffron, and basil flavors and retain their natural colors of black, yellow, and green, respectively. Chef Gonzalez maximizes the unobtrusive aspect of Tofu Puree to draw out each ingredient's unique flavor. The result is a completely new menu that nobody could have imagined.

TOFU PUREE KNOCKS OUT PROFESSIONALS

"Tofu Puree is compatible with any kind of cuisine. You can make many things out of it--especially with gelatin, it can form any structure. It is very flexible," says Chef Gonzalez. Chef de cuisine, Juan Pacheco, agrees with him and emphasizes how versatile it is. "It would be good for bread dough as well." He also adds, "When I made today's dish with Gonzalez, I kept a tamale kind of dish in mind, which I had once tasted a long time ago. I did not know how to reproduce the flavor, but Tofu Puree allowed me to do that very easily." As he suggests, Tofu Puree inspires professionals. They can connect their knowledge of ingredients with Tofu Puree to multiply their repertoires. "I am happy about the result. I think the product is very good for chefs," says Chef Gonzalez. His eyes shine when he says, "We'd love to try other dishes with Tofu Puree later on. It might be good for cheesecake, and it might go very well with liquor and chocolate. We will play with presentation more to get the best out of this ingredient."

Diego Gonzalez
Born in Galicia, a northwestern coastal region of Spain, he has been familiar with seafood since he was a child. After working in several Spanish and Mediterranean restaurants in New York, he was appointed as the executive chef of Drom. He leads a multinational kitchen team and has established a diverse menu.



DROM serves small and large plates from several countries including Spain, Italy, Turkey and India. The menu is Mediterranean and Asian with a thoughtful collection rather than fusion of tastes and flavors.

Drom
85 Avenue A
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www.dromnyc.com

Tofu Puree Recipe vol.2

TRICOLOR TOFU DI MARE (GELATIN TOFU WITH 3 FLAVORS FROM THE SEA)

RECIPE COURTESY OF *DIEGO GONZALEZ* (DROM)

INGREDIENTS (serving 3 people)

❑ *1 quart Morinaga Tofu Puree* ❑ *1 sheet of gelatin* ❑ *½ quart of chicken stock.*
❑ *1 tsp saffron powder* ❑ *1 tsp basil oil* ❑ *3 pinches sea salt*
❑ *2 langoustines UB Maya* ❑ *1 cuttle fish (or 2 calamari) medium*
❑ *1 Lobster 1 1/4 lbs.* ❑ *1 tbs alioli for decoration* ❑ *1 tbs paprika oil for decoration*
❑ *1 lbs chopped parsley* ❑ *2 tbs virgin olive oil* ❑ *1 tbs calamari ink*
❑ *1 tbs lime juice* ❑ *Ceviche – 1 whole diced tomato ½ cucumber ½ green pepper 1 jalapeno 1 cilantro*

PREPARATION

1. *Whisk the tofu until it becomes a paste*
2. *Heat the chicken stock over low heat and add the gelatin to the stock. Add tofu and mix together*
3. *Separate mixture in 3 parts Mix ink in one portion, saffron in the other portion and basil oil in the third portion [keep portions separate]*
4. *Pour each portion onto mould sheet and set in fridge for 2 hours.*
5. *Dice Ceviche and marinate with 1 tablespoon extra virgin oil, 1 tablespoon lime juice and sea salt.*
6. *Poach lobster and langoustine in hot water for 5 minutes each and soak in ice water for 5 minutes.*
7. *Peel the lobster and langoustines*
8. *Clean the calamari and marinate in olive oil and parsley for 1 hour Then grill and cut in strips.*
9. *Select different plates for the three colors/flavors Using a brush, plate the different dishes with alioli, paprika oil and basil oil separately making broad stripes.*
10. *Arrange lobster and saffron tofu on the first plate, calamari and ink tofu on the second and langoustine and basil tofu on the third plate. Garnish langoustine with ceviche, all plates with olive oil and salt and serve.*

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conversation with sake sommelier

NEW YORK CITY'S BEST KEPT SECRET: BRIDGING THE GAP OF SAKE AND WINE

Sake Hana on the Upper East Side, open for nearly ten years, still manages to keep its obscurity so that it remains the intimate, neighborly, special place it's always been. It houses more than 60 kinds of sake including some very rare kinds, yet the place's greatest feature may be the personable sake sommelier, *Mr. Toshiyuki Koizumi*, who welcomes sake beginners with open arms. His knowledge of both sake and wine allows little to get lost in translation as he keenly demonstrates sake to New Yorkers who are generally more experienced with wine, making the excursion to sake a friendlier experience for sake newcomers.

How did you get involved in the sake world, and what is sake to you?

It wasn't until I started working at Sake Hana about 7 years ago. When I first started, our customers who are mostly locals automatically assumed I knew a lot about sake because I am Japanese, and it made me feel responsible for representing the Japanese culture correctly to them. Since I liked drinking sake, I decided to really study it. To me, learning about how they were made, who makes them, and the reasons behind these sake names gives sake a deeper meaning that makes you appreciate it that much more. My customers like to hear about the behind the scenes story, too, because I think it makes them appreciate what they're drinking from another perspective. I've heard many fellow Japanese people say that they've learned to appreciate the Japanese culture more after they started living overseas. For me, it was sake that took me there. It was like rediscovering Japan.

What is the most difficult part of your job?

Many people in America who are getting into sake often try to understand sake based on their knowledge of wine. But there are some basics that do not cross over to the sake world from the wine world directly. For example, *Harushika*, and *Umenishiki* are considered "dry" in the sake senses. But if I were to serve these to a customer coming from the wine mentality asking for something "dry," they would say it's not dry enough. That's because, "dry" in the wine world refers to clean, mineral-rich tastes like *Pinot Grigio*, whereas "dry" sake may also have a clean taste, but the taste tends to be deeper and can even have a hint of sweetness. So I always make a point to say that it is dry, but it's dry in the sake sense. Not in the wine sense.

I also heard of a funny story where a Japanese customer was looking for a wine at a liquor store, and asked for a "sour" wine when they meant "acidic," because the acidity in Japanese sake is often described as "sour." These cultural differences are always a challenge. I am now attending wine sommelier school. I try very carefully to observe people describing certain tastes for wine so that I can use them to describe Japanese sake in similar terms to people who are more familiar with wine.

Are there other basic differences between sake and wine?

There are several, but one is that an etiquette on a wine bottle indicating where it's from, vintage, and type of grapes, can give you a good idea of how the wine would taste like. But in sake's case, it's virtually impossible to tell anything from its label. You really can't tell much about sake just from its production region. The only thing to do is to actually try it. So unless you already know something about that sake, you really can't rely on the label to guide you.

What is the trick to remembering the tastes of so many different sakes?

In my case, I use colors to associate it with taste. Also I take notes on all the sakes I've tasted, and in those notes I draw a horizontal line-graph to describe the initial impact to the aftertaste and the changes that take place from beginning to finish. You tend to remember things more when you can visualize them.

What would be the best way to learn about sake?

There are so many ways, but I'd say, come to me.

[laugh] I welcome anyone who is willing to learn. I'll try to find out what their taste is, and start from there. This would be the perfect place to do so because we often get sakes that are very hard to come by. These sakes come in as samples from brewers who make them to submit to National Research Institute of Brewing in Japan. Of course we don't get these everyday, but when we do get them in, I like to have my customers enjoy them. Our slection demonstrates the variety of sakes that exist in Japan. You really can't put a price on these, so we consider it as a service to our customers who want to learn. The best thing about having a small intimate capacity is that it allows us to have more interactions with our customers. So I'd say if you really want to experience sake, come to Sake Hana. I will introduce you various flavors of sake. I guarantee you that I can make you a fan in no time.

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Good Looks and Good Taste to Boot: Chiyomusubi Daiginjo's Appeal

Chiyomusubi

Just in time for the warm weather, the restaurant **Bond Street** has unveiled a new sake that is sure to please the palate. It is the fragrant and slightly sweet *Chiyomusubi Daiginjo*, which has a fruitiness that is said to resemble lychee, jasmine flower or cucumber. This trendy downtown restaurant offers cuisine that is new Japanese with European and Asian influences, and it is as well known for its food and upscale atmosphere as for its sake selection. Its off the beaten path location attracts a mixed clientele of businessmen, well-heeled tourists and neighborhood artists.

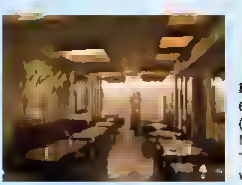
Chiyomusubi Daiginjo was introduced at Bond Street over a month ago, and its eye-catching bottle often draws customers to it. It has a distinctive long, thin bright red bottle which leads many people to ask whether the sake is red (it's not). According to General Manager *Christine Emsley*, "It first draws you in with its aroma. People smell a sweetness and then are surprised to discover the bitter undertones in the first sip. The second sip is very important because it reveals the fruit once more, and the soft, round character of the sake is finally discovered." Its 500 ml size is perfect for small groups of 2-3. Regulars who want to spice things up are even asking for it to be substituted for the regular sake used in the restaurant's signature cocktail, the Saketini.

Chiyomusubi Daiginjo's fruity fragrance is the perfect accompaniment to summer dishes. Executive Sushi Chef *Shigeru "Shigerusky" Mikami* highlights the restaurant's *Lightly Seared Black Cod Sashimi* as the best pairing for this sake. This item is one of the special appetizers which change daily, but is likely to be found on the menu often this season. It is presented on a clear dish whose ripple pattern evokes an image of waves on the beach, and it features hearts of palm and fresh *wakame* dressing with actual pieces of this seaweed in it.

The *wakame* dressing is thick but not overwhelming, and it is the perfect complement to the cod. "This dish doesn't overpower the sake and you'll enjoy both more because you have them together. It really brings out the sweetness of the *Chiyomusubi Daiginjo* and emphasizes the changes in its taste, as this evolution occurs in the food as well," explains *Emsley*. "Customers come to Bond Street for a food and beverage journey, and in the same way *Chiyomusubi Daiginjo* is about discovery so it goes perfectly with what we are passionate about. It's only been available a short time, but it's definitely been getting buzz so we expect it to continue to attract attention." If you're looking for a change in your drinking routine, why not give this stylish sake a try?

Bond Street General Manager *Christine Emsley* holds the sleek looking *Chiyomusubi Daiginjo*. Though the bottle is red, the sake is not! Fragrant and fruity, it's perfect for summer.

Chiyomusubi Daiginjo and *Lightly Seared Black Cod Sashimi* complement each others' tastes and are an ideal combination to help you cool down!



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Maneuvering the multi-layered flavor of KAGURA NO MAI

Although still hidden behind the explosion of sake fanciers in New York, shochu is steadfastly establishing its foundation among non Japanese Mr *Takahiro Okada*, beverage manager of **En Japanese Brasserie**, sees a growing number of people ordering shochu He picks *KAGURA NO MAI*, a soba (buckwheat) shochu distributed by SUNTORY as one of the best-received shochu in his restaurant. Here he shares his view of Kagura No Mai

How do you describe the taste of Kagura no Mai?

It's extremely smooth and clean, thus easy to drink for many people Usually shochu has a strong attack of alcohol when it's first consumed, but the top note of Kagura No Mai is soft enough not to give off that kind of unpleasant impact Also, I like to mention that its aftertaste is pure and sophisticated So, when I'm asked to recommend something from my customers, I would pick this shochu because it's pleasant to drink even for first timers

Does it appeal to Americans as well?

Since they drink hard liquors like bourbon and whiskey as digestif, they seem to accept shochu naturally To be honest, they drink it more than Japanese do It is interesting that they drink shochu while they are enjoying meals Kagura No Mai, in particular, goes very well with all sorts of foods, so it's a perfect shochu for them to enjoy while eating

What kind of foods do you pair with Kagura No Mai, then?

It's an almighty shochu But I think the ultimate food pairing would be dishes cooked with dashi broth, such as *Tsukune no Tsume Dare* (Chicken Meatball with Aged Sauce) and *Anago no Tsume Kare* (Sea Eel with Aged Sauce) Our executive chef *Yasuhiro Honma* agrees with me on that He created a summertime dish, *Anago & Okra Hiyashiyose*, which is boiled sea eel and julienned okra in dashi broth flavored gelee that would go very well with Kagura No Mai

How do you personally drink the shochu?

On the rocks Since it's "honkaku shochu," which is synonymous with high quality shochu, I would rather enjoy it as it is My secret of appreciating it is adding a splash of water to it. This makes the sting of the alcohol milder. So, my way of drinking it is "on the rocks with a splash of water," correctly speaking

Do you have another secret for enjoying this kind of high quality shochu with foods without really killing both flavors?

I recommend chilling it When at room temperature, Kagura No Mai shows more distinct soba flavor, sweetness, and even slight syrupy texture But once chilled, such characteristics are tamed, making it a perfect liquor to go with foods Shochu in general has a function to clear up the mouth to prepare you for the next bite Since Kagura No Mai is superior for both drinking by itself and drinking with foods, it easily makes you drunk It's a dangerous shochu [laughs]

Shochu Tidbit

"Honkaku shochu" is often considered the same as Otsurui shochu, a product of single distillation but it has a strict rule in its definition For example the ingredients of honkaku shochu are limited to grains, potatoes and sake lees Also it must use a certain type of sugar rice malt and water The important thing for you to remember here is that honkaku shochu retains the distinct flavor of its base ingredients

Anago & Okra Hiyashiyose is a perfect sidekick for Kagura No Mai in a hot season The menu is available throughout the summer at En

Certified sake sommelier, Takahiro Okada has served as the beverage manager of En since its opening

En Japanese Brasserie
435 Hudson St.
New York, NY 10014
TEL. 212-647 9196
www enjb.com

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WORDS FROM THE HEART FOR DASSAI 23 ⑨

As one of the highest quality sakes in Japan, *Dassai* has earned legions of fans since its introduction in the US. Here is what they have to say.

A DAIGINJO SAKE EMBRACED BY ALL

AROMA THAT ATTRACTS EVERYONE

"**Dassai 23**'s strength is its universal appeal. This is a sake that is truly for everyone, whether they are familiar with sake or not," says *Akiyuki Sonoda*, sake sommelier of **15 East**. Serving authentic Edo-mae sushi and contemporary Japanese cuisine, the restaurant stocks over 70 types of sake including customer favorite *junmai daiginjo* Dassai 23. "Some daiginjo can be overpowering in their aroma, but Dassai 23's smell is not that strong. It's well balanced," *Sonoda* adds. He intentionally uses wine glasses for serving *daiginjo* sake in order to allow customers to appreciate the aroma. When customers bring a wine glass filled with Dassai 23 to their noses, its sophisticated aroma wafts up and fills their nostrils, causing them to fall in love with the elegance of the sake before even actually drinking it.

UNPARALLELED IN ITS VERSATILITY

During the year and a half since 15 East has been open, *Sonoda* has noticed a change in the attitude of his 80% non-Japanese clientele. "The number of people who come in to try not just different kinds of sushi but sake as well has increased. Many customers sitting at the sushi bar request sake pairings for their meal."

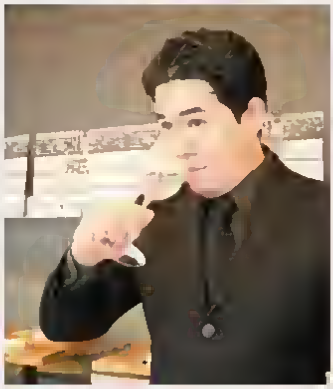
The two hirame dishes prepared by executive sushi chef Masato Shimizu. He feels that these dishes complement Dassai 23 better than white or red meat fish.

Sonoda's underlying philosophy is to find the sake that best fits each individual while respecting their needs and desires. "I think it is important to let customers explore for themselves what their drinking preferences are. My job is to read their interests and accommodate them accordingly, because what I think is best is not necessarily the best for them."

Despite the occasional challenge of finding the right sake for a customer, Dassai 23 often saves the day. Examples of difficult scenarios are matching sashimi plates that feature a variety of raw fish, each with its own distinctive taste and smell, or when a table wants to share a bottle of sake but the respective dishes they order vary from sushi to duck to salmon. Sonoda admits that these types of situations can be tough, but that "because Dassai 23 has such a balance, I feel comfortable recommending it in these cases."

FINDING UNIQUENESS IN ITS CHAMELEON-LIKE QUALITIES

Though Dassai 23 tends to go well with most foods, 15 East's executive sushi chef *Masato Shimizu* says, "I wouldn't pair red meat fish like tuna and kanpachi with it. Even white fish like sea bream and sea bass would not match. I would choose *hirame* (flat fish)." In particular, he highlights two of 15 East's *hirame* dishes, *ikejime no usuzukuri* and *kobujime no tosazukuri*, as the ultimate complements to this *daiginjo*. Due to their different preparation styles, their tastes and textures vary greatly. In the same way, Dassai 23 also shows different faces depending on the temperature at which you drink it. Says *Sonoda*, "When they first receive Dassai 23, customers tend to take a few sips to sample its taste and then put it on the side to be enjoyed later. It is not kept on ice, and at a higher temperature the taste of the sake is transformed. I think this change is something customers can appreciate." Thanks to its depth and variation, Dassai 23 will continue to win over converts for the foreseeable future.



15 East sake sommelier Akiyuki Sonoda enjoying the well-balanced aroma of junmai daiginjo Dassai 23.

15 East
15 E. 15th Street (bet. 5th Ave. and Broadway)
New York, NY 10003
TEL. 212-647-0015 / www.15eastrestaurant.com

Dassai 23 (Niwari Sanbu) Junmai Daiginjo

Made from rice milled down to its core until only 23% of the original remains. This is the highest degree of milling for commercial sake in the world. It is a sake that is the pinnacle of refined elegance, subtlety, delicate flavors and aromas.

LIFESTYLE

FOCUS: HEALTH

THE IMPORTANCE OF SIMPLE TOUCH: O*HASHI INSTITUTE*

ASK THE BEAUTY GURU

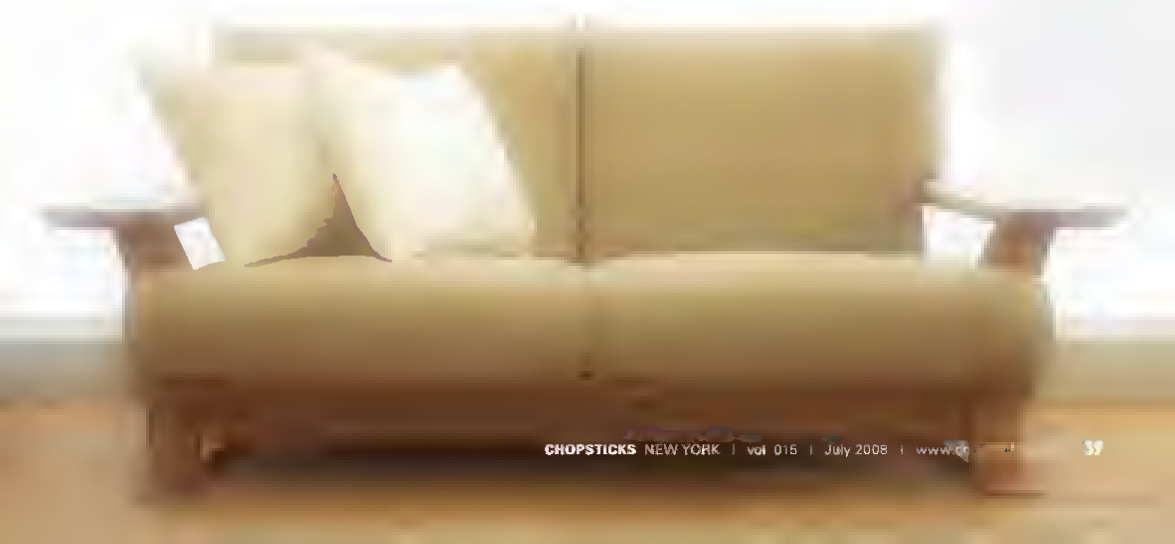
KATSUKO WATANABE OF KATSUKO HAIR SALON

JAPANESE LESSON

~GA SUKI DESU. (I LIKE ~)

LISTINGS

BEAUTY / HEALTH / SHOP / SCHOOL



FOCUS * HEALTH

THE IMPORTANCE OF SIMPLE TOUCH IN AN INCREASINGLY TECHNOLOGICAL WORLD

I went to the **Ohashi Institute** located in midtown Manhattan for my first shiatsu experience. In Japanese, the word "shi" means finger and "atsu" means pressure. Shiatsu, also known as acupressure, is an Asian style of massage in which the fingers are pressed on particular points of the body to ease aches, pains, tension, fatigue and symptoms of disease. At the institute I met with *Wataru Ohashi*, founder of this nonprofit educational organization, who along with his certified instructors has been teaching his own system of technique, exercise and meditation in many cities in the US and Europe for the last 35 years.

Ohashi distinguishes his style of shiatsu by combining his name with the practice's name to create the term *Ohashiatsu*®, meaning a nurturing method of touch. This therapy manipulates the energy within the body and uses a framework of Eastern philosophy. However, *Ohashiatsu*® is distinct from other Eastern therapies in that its emphasis is on communication and synergism between giver and receiver and their respective self-development, as well as on their physical, psychological and spiritual harmony. According to *Ohashi*, "My patients are both my guinea pigs and my teachers. As we work together, I watch their reactions and adjust accordingly."

Ohashiatsu® is about being in tune to patients' bodies, so sensitivity is of the utmost importance and arrogance is unacceptable. *Ohashi* says, "My goal is not to fix people but to help them fix themselves. If they get better from what I do, that's a fringe benefit." His method combines hands on touch techniques, gentle exercises and stretches, and meditations in a seamless flow of movement, and *Ohashi* emphasizes that it is different from traditional shiatsu in that he does not apply direct finger pressure. He lets his whole body's gravity move towards pressure points, which leads to a force he is unaware of creating.

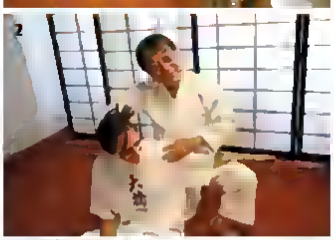
I didn't know quite what to expect as my impression of shiatsu was of someone poking me with their fingers, but indeed as *Ohashi* performed *Ohashiatsu*® on me it was a different type of sensation. While pressing, he stretched out my arms and legs to positions that could potentially be painful but for some reason weren't. During the procedure itself, I was very conscious of what parts of my body were being worked on. Although I hadn't been particularly tight going into the therapy I did feel a bit lighter when we were done, as if there had been something healing in his touch.

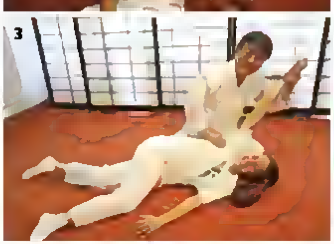
Whether it is undergoing shiatsu, having a massage or just shaking someone's hand, there is something special about physical contact with another. The theme adorning the entrance to the Ohashi Institute is "Touch for Peace," and this is something that *Ohashi* strongly believes in, along with the idea of small actions having a large impact. In this vein, he highlights the expression "High Tech, High Touch," which refers to the fact that the more technological our society is, the more disconnected we become and the more need there is for actual physical touch.

However, *Ohashi* is not opposed to keeping up with the times and using technology for the growth of his practice. In fact, he is in the process of developing a game for Game Boy via which he can virtually guide people as they practice *Ohashiatsu*® on themselves. He is also thinking of developing a series of instructional videos to be aired on You Tube. Clearly, *Ohashi*'s experience and adaptability ensure that his revolutionary method will continue to influence its patients and practitioners long into the future.

—— Reported by *Stacy Smith*

Ohashi Institute
147 West, 25th St. 6th Floor
New York, NY 10001
TEL 800 810-4190 / 646-486-1187
www.ohashiatsu.org
info@ohashiatsu.org





1 Ohashi Institute founder *Wataru Ohashi* standing at the entrance to his organization (banner reading "Touch For Peace" in back) **2**. *Ohashi* slowly easing me into *Ohashiatsu*® **3** Feeling loose and limber by the end of the session

Ohashi has released two DVDs, FaceLift & Vital-Eyes DVD (left) and ULTIMATE RELAXATION DVD (right), guiding both professional therapists and aestheticians as well as people who are interested in relieving /improving pain and improve their health. For purchase please contact 1-800 810-4190 info@ohashiatsu.org or check ohashiatsu.org/Menu/store-ohashidvd.html

ASK THE BEAUTY GURU —VOL.6—

EXPERIENCED STYLISTS MAKE CUSTOMERS HAPPY WITH KEEN EYES AND SKILLS TO MATCH — KATSUKO HAIR SALON

With her warm and cheerful personality, Katsuko Watanabe stays close to her customers. Her popular salon is just minutes from Manhattan across the George Washington Bridge in Fort Lee. Here she talks about her philosophy and shares her thoughts about recent trends.

Q: What's your salon's motto?

A: Our motto is to give each of our customers a trendy look that's right for them, but most importantly to give them the best service we can provide. Every staff member here has been in the industry for a long time – at least 15 years – and we are all experienced enough to work with all types of hair. Take, for example, our straight perm techniques. I think most salons offering the same service as us probably use the same perm solutions we do, but our customers say when it's done here, their hair is undamaged. I think it's because some people have over processed hair before they even begin the perm. Here, we try to adjust the solution, but when it's already too damaged, we even discourage some from doing it, so we don't recommend it for everyone that walks in. The key is to recognize the traits and to work with them accordingly, and also give the hair a trendy look.

Q: So what do you think of today's hair trends?

When I first started, it was the 80s, so there were lots of one length cuts and big hair. Up until recently, layers were very popular. I think people today are returning to the bob hairdo again, but with a modern twist. In the 80s, a bob was like this big solid mass of hair. The newer bobs have layers within them like Victoria Beckham's. I've been getting many requests for this particular style. Also in general, people are more concerned with protecting the health of their hair now in addition to having a nice style.

Q: What are some of the hair treatment services you offer?

We have just started a head spa treatment, which is basically a deep scalp cleansing treatment. Even some women start losing their hair when they get to their 40s and 50s, and cleansing the scalp is the best way to prevent that. Of course it won't make lost hair grow back, but it cleanses the hair follicles from deep within, so it restores health to your scalp and therefore to your hair. I do think it would be good for city people because of the constant exposure to dirty air. The head message is also good for your circulation.

Q: Do you use a specific product for this type of treatment? Or just a new technique?

We use a product line called *Nigelle LX* for the head spa treatment. The shampoo and conditioner massages your scalp and purifies, but it also adds volume so it's good for people with thin hair. This line of Moisture Treatment is good for people with all sorts of damaged hair and continuation is very important with this product. So, I give a couple of small tubes of this product to the customers to try self care.

Q: I see. Speaking of continuation, would you give us some beauty tips we can conduct every day?

Well, I think it's important to find products like shampoo and conditioners that are right for your hair. It takes some time, but it's well worth it. As for styling, I recommend a line called *Spice*. When you have a decent cut, all you really need to do to style it is put some wax on the ends and sides to add some texture. The *Spice* products are nice because they smell good, and they really do the job. It comes in all styles and it gives the hair a natural finish. The adorable containers have a picture of each style, so you can easily choose what's best for your hair. It's ingenious.

Katsuko Watanabe, a veteran in the trade, sees cutting and styling hair as similar to making a sculpture. Her antennas are constantly up, looking for new inspirations.

Katsuko Hair Salon in Fort Lee, NJ, has been in operation for 18 years. They have been featured in many newspapers including *The Star-Ledger* and *The Record* as one of the top salons on the East Coast offering the much in-demand Japanese straight perm attracting many out-of-state clients. Each of the salon's veteran staff are highly skilled in styling as well as cutting. When it comes to creating a look, each stylist always manages to find a new, unique, yet natural look for each of their customers with their keen eyes for art and fashion.

Katsuko Hair Salon
2039 Lemoine Ave. Fort Lee, NJ 07024 *Enter from the back of the building
TEL. 201-585 9699 / www.katsukosalon.com
Tue-Sun 10am-6pm, Cut price: Women $60 Men $40

Beauty Guide

HAIR SALON

Upper West — Hoshi Coupe III
2901 Broadway (at 110th St) | 212-663-0460 | F $40- M $40-

Upper East — Giovanni Sacchi
1364 Lexington Ave (bet. 90th & 91st Sts) | 212-360-5557 | F $50- M $30-

Upper East — Michi
208 E. 60th St. (bet. 2nd & 3rd Ave.) | 212-752-0229 | F $60- M $50-

Upper East — Midoma Salon-Gallery
435 E. 75th St. (bet York & 1st Ave.) | 917-432-2987 | F 100- M 100-

Upper East — Tomoko Shima Hair Salon
171 E. 82nd St. (bet. 3rd & Lexington Ave.) | 212-722-6826 | F $55- M $50-

Midtown West — Mingle New York
10 W. 56th St. 2nd Fl. (bet. 5th & 6th Ave.) | 212-459-3320 | F $80- M $70-

Midtown West — Mitzu
57 W. 57st St. #1294 (at 6th Ave.) | 212-757-5380 | F $145 M $115

Midtown West — SALON VIJIN

From fabulous cuts to spectacular esthetic stra ght perms and color ngs, Salon V jin leads the way n h ir styling and care for the future. Weekdays 10am-7pm, weekend 10am-6pm. Appointment recommended.

10 Rockefeller Plaza, Concourse Level | 212-664-0664 | www.salonvijin.com | F $64 M $57

Midtown East — Eiji International
601 Mad son Ave 6th Fl (bet 57th &58th Sts) | 212-838-3454 | F $125- M $80-

Midtown East — Hair Mates Midtown
114 E. 40th St. (bet. Park & Lexington Ave.) | 212-986-2630 | F $55 M $50

Midtown East — Hisaka Salon
141 E. 47th St. 2nd Fl. (Lex. & 3rd) | 212-754-7640 | F $55- M $45-

Midtown East — Izumi Salon
22 E. 49th St. 2nd Fl. (Madison & 5th Ave) | 212-588-0466 | F $55- M $43-

Midtown East — Kiara
515 Mad son Ave (at 53 d S) | 212-832-2698 | F $48- M $37

Midtown East — Manish
231 E. 53rd St. (bet. 2nd & 3rd Ave.) | 212-755-2623 | F $45- M $35-

Midtown East — Momotaro
645 5th Ave. 2nd Fl. (bet. Mad son & 5th Ave.) | 212-754-2382 | F $68- M $44-

Midtown East — RH Plus Salon

RH+

An nc eas ngly popular salon cele rating one year in M dtown. Comfortable space with br ght and natural l ght through large windows. Our stylists are trained both n NY and Tokyo and are looking forward to your visit. Japanese Stra ghten ng ava lable.

905 3rd Ave., 2nd Fl. (bet. 45th & 50th Sts) | 212-644-1050 | www.rhplusny.com | F $70 M $50

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park and Madison) | 212-888-4744 | F $87 M $72-

Midtown East — Shige Kosuda

Shige Kosuda Salon is a pioneer in Thermal Reconditioning of the hair. This t eatment stra ghtens curly and unmanageable h ir. The r highly skilled styl sts carefully d scuss your needs during consultat ons, cater ng to them accord ngly.

141 E 55th St. (bet. 3rd & Lexington Ave.) | 212-759-2397 | www.sh gesalon.com | F $75- M $50-

Midtown East — Wave 55
1059 2nd Ave. (bet. 56th & 57th Sts.) | 212-355-7336 | F $60- M $45-

Chelsea — Hisoko Salon

Located in the heart of Chelsea is the e ster salon to H saka Salon in M dtown East that has catered to both Japanese and local clientele for over 2 decades. Walk-ins are always welcome. Opened 7days Mon - Fri until 9pm.

153 7th Ave. (bet. 20th & 21st Sts) | 212-989-2233 | F $70 M $45

Chelsea — Hoshi Coupe I
258 W. 14th St. (bet. 7th & 8th Ave.) | 212-255-0779 | F $50- M $50

Chelsea — KIWA Salon
234 W. 27th St. (bet. 7th & 8th Ave.) | 212-620-3648 | F $56 M $55

Gramercy — Hayato New York
125 E. 23rd St. 2nd Fl. (Park & Lex Ave) | 212-673-7373 | F $60- M $60-

Lower Mhn — ARTE Salon

Now offering Head Spa Shiatsu massage and deep cleansing of the scalp in a private room lets you experience an extreme relaxation. It is recommended for scalp dryness, flakes and low volume hair. Free KERASTASE treatment (reg. $35) the first time customer.

294 Elizabeth St. (bet. Bleecker & Houston St.) | 212-941-5932 | Hirum 1 | www.artesalon.com | F $65- M $65-

West V llage — SEI-TOMOKO
142 W. 4 st (Washington Sq. Pk & 6th Ave) | 212-477 5475 | F $35- M $35-

West V llage — YUI Salon

Must try HEAD SPA with SHIATSU at this a newly opened Hair Salon! Shiatsu massage after the deep scalp cleaning eases muscle tensions and promotes blood c rculation to the scalp, neck and shoulders. It makes you look youthful with sh ny hair.

323 W. 11th St. (Greenw ch & Washington) | 212-647-1303 | www.yuisalon.com | F $70- M $60-

East Village — AK Salon
31 Avenue A (bet. 2nd St & 3 d St.) | 212-260-8703 | F $80 M $50

East Village — Hou Mates Downtowo
13 3rd Ave. (bet 7th & St. Marks Pl.) | 212-777-4612 | F $45- M $40-

East Village — Hoshi Coupe II
214 E. 9th St (bet. 2nd & 3rd Ave.) | 212-505-0383 | F $45- M $40

East Village — i Salon
150 E. 14th St (@3rd Ave.) | 212-505-0537 | F 35- M:31

East Village — K2 Salon
213 E. 10th St. (bet. 1st & 2nd Ave.) | 212-260-5139 | F $60- M $50-

East Village — Lotus Salon
31 Ave. A (bet. 2nd 3rd St.) | 212-475-2749 | F $50 M $50

East Village — Powder Room
319 E. 9th St (bet. 1st & 2 d Ave.) | 212-477 2020 | F $70 M $50

East Village — Scene Salon
233 E. 4th St (bet. Ave. A & B) | 212-673-6209 | F $60 M $50

East Village — SEI-TOMOKO
240 E 13th St. (bet. 2nd & 3rd Ave.) | 212-533-6913 | F $35- M $35-

East Village — SEI-TOMOKO 02
126 E 4th St (bet. 1st & 2nd Ave.) | 212-473-3320 | F $35- M $35-

East Village — Ueno Salon
408 E 9th St. (bet. 1st Ave. and Ave. A) | 212-505-7773 | F $60- M $60-

East Village — Yo-C Salon

Cut by the owner stylist Yoshi Tzes funky & edgy styles of Tokyo allegiance from Par s and aggress veness of NY styles and h ghlight ng ind v dual customer s personal ty. A comb nation of Japanese Straight Perm and cut s $220. Student d scount ava lable.

225 East 9th St. (bet. 2nd & 3rd Ave.) | 212-529-0355 | www.yo-csalon.com | F $75 M $75

Lower Mhn — Hoshi Coupe Soho
193 Prince St. (bet Sull van St. and 6th Ave.) | 212-353-0009 | F $100- M $70-

Lower Mhn — Lotus Salon
7 Prince St. (bet. Elizabeth & Bowery St.) | 212-219-3253 | F $70 M $60

Lower Mhn — Lotus Salon
141 Reade St. (bet. Hudson & Greenw ch St.) | 212-601-7768 | F $80 M $70

Lower Mhn — O Hair
19 Bleecker St. (bet. Mott & Elizabeth St.) | 212-614-8723 | F $34 M $34

Lower Mhn — Shizen
627 E. 6th St. (Bet. Ave. B & C) | 212-777-2128 | F $65 M $65

Lower Mhn — Takamichi Hair
35 Great Jones St. (Lafayette & Bway) | 212-420-7979 | F $75- M $75-

Lower Mhn — Ueno Salon
218 Mulberry St. (bet. Prince and Spring St.) | 212-343-2233 | F $55- M $60-

Brooklyn — Commune Salon & Gift

Commune is a hair salon and a gift bouque located in Williamsburg. We provide gentle hair services including quality Japanese treatments and low-chem cal p ocesses. Our hout que section offers a collection of creative jewelry and accessories.

191 Grand St. (bet. Driggs & Bedford Ave.) | 718-384-7412 | www.communesalon.com | F $55- M $45-

Upstate — Akane Salon
7 E. Hartsdale Ave. Hartsdale, NY 10530 | 914-948-0215 | F $50- M $45-

Upstate — Hou Studio NAKA
257 Halstead Ave. Harrison, NY 10528 | 914-835-0045 | F $60- M $50-

Upstate — Hiro's Hair Salon
99 Purchase St. Rye, NY 10580 | 914-921-3933 | F $60 M $50

Health Guide

Upstate **Momotaro**
2 Spencer Pl 2nd Fl Scarsdale NY 10583 | $80- M $50-
914-472-5897

Upstate **Salon Shin**
731 White Plains Rd, Scarsdale NY 10583 | F $50- M $45-
914-472-5917

Upstate **Salon Susen**
13 E Hartsdale Ave Hartsdale NY 10530 | F $40 M $30
914-946-7476

Long Island **Li Weve**
16 Haven Ave Port Washington NY 11050 | F $40 M $30
516-883-3046

New Jersey **Akane Salon**
2024 Center Ave Fort Lee NJ 07024 | F $40- M $30-
201-461-3644

New Jersey **Ketsuko Salon**
2039 Lemoine Ave 1st Fl Fort Lee NJ 07024 | F $60 M $40
201-585-9699

New Jersey **Michi**
505 River Rd Edgewater NJ 07020 | F $50- M $40-
201-941-1889

New Jersey **Salon Tomo**
1517 Parker Ave Fort Lee NJ 07024 | F $50 M $45
201-346-0501

New Jersey **Tush Hair Supreme**
1650 Lemoine Ave Fort Lee NJ 07024 | F $45- M $40
201-461-5642

SPA

Midtown West **Nihon Dey Spa**
15 W 44th St 10th Fl (bet 5th & 6th Ave) | $40-
212-575-7892

Midtown West **SHIZUKA new york**
7 W 51st St 6th Fl (bet 5th & 6th Ave) | $25
212-644-7400

Midtown West **Spodium**
49 W 32nd St (bet 5th & Broadway) | $90
212-967-3131

Midtown East **MOONFLOWER SPA**

Moonflower Spa specializes in progressive treatments such as microdermabrasion, ultrasound treatment, deep pore cleansing, facial with thorough extraction and aromatherapy relaxation. Come relax your mind and body. We offer the best personal care possible
8 E 41st St 3rd Fl (bet 5th & Madison Ave) | $75 / 60min
212-683-8729 www.moonflowerspa.com

Koreatown **Aura Wellness Spa**
49 W 33rd St (bet Broadway & 5th Ave) | $70-
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55 W 10th St 2nd Fl (bet 5th & 6th Ave) | $65/1h
212-625-6948 www.supplespa.com

East Village **TAMAGO Skincare**
251 E 13th St (bet 2nd & 3rd Ave) | $40/1h-
212-505-1588

Lower Manhattan **Corine Beauty Center**
121 Baxter St (bet Canal & Hester St) | $45/1h
212-941-7118

Lower Manhattan **Facial Spa**
170-172 Canal St #303 (Mott & Elizabeth St) | $35/30min
212-625-5114

Lower Manhattan **KSS Beauty Spa**
187 Centre St (bet Canal & Hester St) | $40-
212-966-9531

Lower Manhattan **NY Chinatown Nutrition Ctr**
9 E Broadway Rm 301 | Weight Loss
917-422-0310

Lower Manhattan **Spring Thyme Wellness**
75 Nassau St (bet Fulton & John St) | $40-
212-385-4973

Queens **este de doronko**
119-49 Union Tpk Forest Hills, NY 11375 | $60-
917-886-4004

Upstate **este de doronko**
21 Lake St White Plains NY 10603 | $60-
917-886-4004

New Jersey **King SPA Sauna**
321 Commercial Ave Palisades Park, NJ | $35
201-947-6955

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SHIATSU

Midtown West **Salon de Tokyo**
200 W 57th St #1308 (at 7th Ave) | $70 /60min
212-957-2187

Midtown West **Esprit Wellness**
2 W 45th St #1708 (bet 5th & 6th Ave) | $80 /15min
212-954-5878

Midtown East **Kenkodo Inc**
333 E 49th St Lily-O (bet 1st & 2nd Ave) | $80 /60min
212-980-0056

Midtown East **IOO HOLISTIC CENTER**

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8 E. 45th St. 8th Fl (bet. Madison & 5th Ave.) | $90 /60min
212-599-5300 www.iocenter.com

Midtown East **Ease Salon**
51 E42 St #1405 (bet Madison & Vanderbilt) | $40 /25min
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Midtown East **Oo-in Center**
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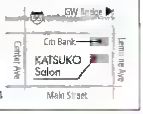

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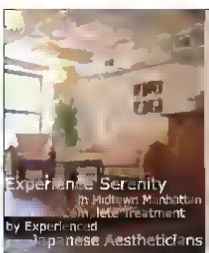

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Shop Guide

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ACUPUNCTURE

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147 W 25th St (bet. 6th & 7th Ave.)
800-410-4130 www.ohashatsu.org

East Village — Kensy — $45 /60min
229 E. 9th St. 2nd FL (bet. 2nd & 3rd Ave.)
212-253-6171

Lower Mhn — Howard Beauty — $35 /60min

A total beauty care from head to toe. Foot massage includes shoulder & back massage and shampoo with a soap of your choice from 7 kinds of Chinese herb. All foot massage chairs are equipped with TV. Shiatsu massage ($45/h) and private rooms available.
34 Howard St.2nd Fl.(bet Broway & Lafayette)
212-625-1588

Lower Mhn — Health Trail CO — $80 /90min
23 Pell St. 2nd Fl. (bet. Mott & Bowery St.)
212-608-2212

Midtown West — NY Acupuncture & Herb — $100 /visit
250 W. 57th St. #1330 (at Broadway)
212-262-9836

Midtown West — Nihon Medical Group — $80-
15 W.44th St. 10th Fl.(bet. 5th & 6th Ave.)
212-575-6910

Midtown East — Eileen Chen — $100/h
119 W.57th St.,Suite 511,(5th & 7th Ave.)
212-974-2660

Midtown East — Govid L. Zeng — $60 /50min
14 E. 34th St. 5th Fl. (bet. 5th & Madison Ave.)
212-689-1773

Midtown East — Chun Yuen Li — $40/ visit
141 E. 55th St. #3D (bet. Lex & 3rd Ave)
212-750-8384

Midtown East — Amy Nature Center — $50/ visit
137 E 47th St. (bet. 3rd & Lexington Ave.)
212-317-2720

Midtown East — Acumed Center — $80/ 90min
150 E. 58th St. #1C (bet. 3rd & Lexington Ave.)
212-800-8877

Midtown East — 41st Street Medical — $90/ 120min
18 E 41st St.(bet.5th & Madison Ave.)
212-683-0041

Chelsea — Yoshiko Kamiyama — Homeopathy
20 W 20th St. #311(bet. 5th & 6th Ave.)
914-854-6804

East Village — SuHu Natural Health — $90/ visit
1 Un on Sq. W.#715 (at E 14th St.)
212-691-8281

Queens — Chin Kai — $50 /45min
133-47 Sanford Ave. #1G Flushing, NY 11355
718-961-7222

HEALTH PROOUCT

Queens — Metro Pharmacy — Pharmacy
4116 30th Avenue Astoria, NY 11103
718-204-1414

Illinois — June Beas — Health Product
1330 St. James St. Belleville, IL 6007
800-567-0541

APPAREL

Upper East — R by 45rpm — Clothing
17 E 71st St. (bet Madison Ave and 5th Ave)
212 737-0545

Midtown East — BLOOM New York — Jewelry

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212-970-0018 www.BLOOM.co.jp

Midtown East — NIWAKA — Jewelry
608 5th Ave. (at 48th St.)
212-941-5410

Midtown East — Royal Chic — Clothing
535 Madison Ave. (at 54th St.)
212-588-0555

Gramercy — Ripplu — Lingerie Shop

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212-684-2223 www.ripplu.com

East Village — ARGASY — Clothing
426 E 9th St.(bet 1st Ave & Ave A)
212-982-7316

East Village — Local Clothing — Clothing
325 E 9th St. (bet. 1st & 2nd Ave.)
212-777-3850

East Village — Tokio 7 — Clothing
54 E. 7th St. (bet. 1st & 2nd Ave.)
212-353-8433

East Village — Tokyo Joe — Clothing
334 E 11th St. (bet. 1st and 2nd Ave.)
212-473-0724

Lower Mhn — Junko Yoshioka — Clothing
560 Broadway 2 Fl. (W Broway & W Houston St.)
212-206-0302

Lower Mhn — Kazuyo Nakano NY — Clothing
117 Crosby St. (bet Houston and Prince St.)
212-941-7093

Lower Mhn — Mieko Mintz — Accessories
65 Thompson St. (bet. Spring & Broom St.)
212-627-1524

Lower Mhn — Mika Inatome — Clothing
93 Reade St. 2Fl (bet W Broway and Church)
212-966-7777

Lower Mhn — msg — Clothing
82 Kenmare St. (bet. Mott and Mulberry)
212-334-4032

Lower Mhn — R by 45rpm — Clothing
169 Mercer St. (at Houston St.)
917-237-0045

Lower Mhn — Sense of Wonder — Clothing
196 Spring St. (bet Sullivan & Thompson)
212-343-2444

Lower Mhn — tutu — Clothing
55 Spring St.(bet Lafayette & Mulberry)
212-219-9548

Lower Mhn — UNIQLO — Clothing
546 Broadway(bet. Prince & Spring St.)
917 237-8800

Lower Mhn — Yamak — Clothing
321 1/2 Bleecker St. (Christopher & Grove)
212-807-9100

Lower Mhn — Yohji Yamamoto — Clothing
103 Grand St. (at Mercer St.)
212-966-9086

Midtown West — Yamaguchi Acupuncture — Acupuncture

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212-864-5821

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4 W 33rd St (bet 5th & Broadway)
212-265-7081

Midtown West — Kinokuniya Bookstores — Book
1073 Ave. of the Americas (bet 40 & 41)
212-869-1700

Midtown West — Midtown Comics — Anime
200 W 40th St (at 7th Ave.)
212-302-8192

Upper East — Book Off — Book Store

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14 E. 41st St. (bet Madison & 5th Ave.)
212-685-1410

Midtown East — Midtown Comics — Anime
459 Lexington Ave (at 45th St.)
212-302-8192

Chelsea — Cosmic Comics — Manga
10 E 23rd St. 2dn Fl (at Madison Ave.)
212-460-5322

Chelsea — Image Anime — Anime
242 W 30th St (bet. 7th & 8th Ave)
212-631-0688

West Village — AC Gears — Toy
69 E. 8th St. (at Mercer St.)
212-260-2263

East Village — Forbidden Planet — Toy
840 Broadway (at 13th St.)
212-473-1576

East Village — Kims Video St. Marks — Anime
6 St. Marks St. (bet. 2nd & 3rd Ave.)
212-505-0311

East Village — St Marks Comics — Manga
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-598-9436

East Village — Toy Tokyo — Toy
121 2nd Ave. 2nd Fl. (bet. 7th & St. Marks Pl.)
212-673-5424

East Village — Video Games New York — Toy
202 E. 8th St. (at 3rd Ave.)
212-539-1096

Lower Mhn — kidrobot — Toy
126 Prince St. (bet Greene and Wooster)
212-966-6696

Brooklyn — Zakka Corp — Book
156 Plymouth St. (bet. Pearl and Jay St.)
718-801-8037

Upstate — Kinokuniya Bookstores — Book
3360 Palisades Center Dr West Nyack NY
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New Jersey — Kim's Video — Anime
69 Pavonia Ave., Jersey City, NJ 07032
201-798-8009

California — Digital Manga Inc — Manga
1487 West 178th Street Gardena, CA 90249
310-817-8010

TRADITIONAL

Upper East — Sena — Dishware
950 Lexington Ave (bet. 69th & 70th St.)
212-772-3243

Midtown East — Minamoto — Confectionery
606 Fifth Ave. (at 49th St.)
212-489-3747

Upper East — Wuhao New York — Towel

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410 Park Ave. (bet 54th & 55th St.)
212 231-8128 www.wohaonyc.com

Midtown East — Precious Pieces — Parchment
5 Tudor City Pl. #102 (40th & 41st St.)
212-682-0505

West Village — Mechizukun WAJIMA — Dishware
551 Laguardia Pl (bet Bleecker & W 3rd St)
212-982-3450

Lower Mhn — KITEYA SOHO — General
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212-219-7505 www.kiteyany.com

Lower Mhn — Koun — Dishware
57 Warren St. (bet Church St and W. Broadway)
212-567-7021

Lower Mhn — Seasons — Furniture
115 Crosby St. (bet Hudson & Prince St.)
212-226-0757

Lower Mhn — The Kimono House — General
131 Thompson St (bet. Houston & Prince)
212-505-0232

Brooklyn — KIVIYA — Dishware
42 Mayfair St. Brooklyn, NY 11206
718-218-8181

Queens — Seito Trading — Dishware
52-15 11th St. Long Island City NY 11101
718-472-5413

Upper East — Toki — Other Goods

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595 River Rd. Edgewater NJ 07020
201-941-1902

GALLERY

Midtown East — Nao Gallery — Gallery
1050 2nd Ave (bet 55th & 56th St.)
212-308-8381

Chelsea — KYOTOYA — Gallery
23 W 18th St (bet. 5th & 6th Ave.)
212-414-0720

Chelsea — NYCoo Gallery — Gallery
20 W 22nd St (bet. Broadway & 5th Ave)
212-389-1148

Chelsea — Onishi Gallery — Gallery
521 W 26th St (bet 10th & 11th Ave.)
212-695-6935

Lower Mhn — Asian American Arts Ctr — Gallery
26 Bowery 3rd Fl (bet. Bayard & Pell St.)
212-233-2154

Lower Mhn — Gallery gen Tribeca — Gallery
156 Franklin St (bet. Hudson & Varick St.)
212-226-7717

Lower Mhn — gallery onetwentyeight — Gallery
128 Rivington St (bet. Essex & Norfolk)
212-674-0244

OTHER

Midtown East — Terry May — Other Goods
158 E 58rd St (bet. Lexington & 3rd Ave.)
212-688-0303

Lower Mhn — Harness Dog — Other Goods
159 Prince St. (bet. Thompson & W. Broadway)
212-226-1123

Lower Mhn — Panern NY — Other Goods
513 Hudson St. (bet Christoffer & W. 10th St.)
212-727-2641

Upstate — Mother Garden — Other Goods
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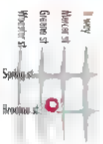

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School Guide

LANGUAGE

Upper East — **Musical Kids International** — Japanese
1290 Lexington Ave (at 89th St) — 212-[illegible]-5[illegible]

Midtown East — **Amity Language Institute** — Japanese
124 E. 40th St. #203 (bet. Park & Lex. Ave.) — 212-687-6374

Midtown East — **Japan Society** — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.) — 212-832-1155

Midtown East — **Language House** — Japanese
545 Fifth Ave. # 910 (at 45th St.) — 212-[illegible]-5455

Chelsea — **ABC Language Exchange** — Japanese
135 W. 29th St. # 1204 (bet. 6th & 7th Ave.) — 212-563-7580

Chelsea — **Teori** — Japanese
43A W 13th St (bet. 5th & 6th Ave.) — 212-645-2600

Lower Mhn — **NYCNDA** — Japanese
273 Bowery Lower Level (JOE Houston) — 646-334-7428

Upstate — **Japanese Study Hall** — Japanese
84 Calvert St Harrison, NY 10528 — 917-[illegible]-9117

New Jersey — **JAS of NJ** — Japanese
304 Main St. 2nd Fl Fort Lee, NJ — 201-461-6133

TRADITIONAL

Upper West — **Ikenobo Society NYC** — Ikebana
30 W. 60th St. 6K (Columbus & Broadway) — 212-757-5748

Upper West — **Sogetsu Ikebana School** — Ikebana
201 W. 70th St. (at Amsterdam Ave.) — 212-873-5115

Upper East — **Earthworks Pottery** — Pottery
1705 1st Ave (at 89th St.) — 212-[illegible]-5645

Upper East — **Urasenke Chanoyu Ctr** — Sado
153 E. 67th St (bet. 3rd & Lexington Ave.) — 212-[illegible]-4101

Midtown West — **Ellie's NY Floral Design** — Ikebana
15 W 44th St 11th Fl (bet. 5th & 6th St.) — 212-[illegible]-3696

Midtown West — **New York Togei School** — Pottery
5 W 30th St 3rd Fl (bet. 5th & Broadway) — 212-268-1711

Midtown West — **The Nippon Club** — Sado
145 W 57th St. (bet. 6th & 7th Ave.) — 212-581-2223

Chelsea — **The Dhashi Institute** — Shiatsu
147 W 25th St. 11th Fl (6th & 7th Ave.) — 800-810-4190

Lower Mhn — **Ikebana Flowers New York**
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Lower Mhn — **Kempo Cultural Center** — Calligraphy
31 Bond St (bet. Lafayette St. & Bowery) — 212-228-3063

Queens — **K-sui Shodo** — Calligraphy
23-11 36th St 2nd Fl (23rd & 24th Ave) — 718-279-0508

Japan — **Ikebana International** — Ikebana
info@ikebanany.org — 212 724-7097

Japan — **Ohara School of Ikebana** — Ikebana
oharanyc@aol.com — 646-314-9557

MARTIAL ARTS

Upper West — **Kokushi Budo Institute** — Karate
332 Rivers de Dr (bet. 105th & 106th St.) — 212-666-6277

Upper West — **NY Yoshinkan Aikido** — Aikido
2726 Broadway 3rd Fl (bet. 104th & 105th St.) — 347-539-0422

Upper West — **Shonnryu Matsukayashi** — Karate
131 W72 St 2R (bet. Amsterdam & Columbus) — 212-875-9826

Upper West — **Shotokan Karate-Do NY** — Karate
2121 Broadway 4th Fl (at 74th St.) — 212-799-5500

Upper West — **UWS Kenshikai Karate** — Karate
928 Columbus Ave. (bet 105th &106th St.) — 917-291-0487

Upper East — **NYC Kendo Club** — Kendo
351 E 74th St. 5th Fl (bet. 1st &2nd Ave.) — 212-974-6181

Upper East — **Ultimate Karate USA** — Karate
1950 3rd Ave 3rd Fl (at 107th St.) — 212-426-4666

Upper East — **WTKO Honbu Dojo** — Karate
208 E 83rd St (bet. 2nd & 3rd Ave.) — 212-207-1907

Midtown West — **Aikido of Manhattan** — Aikido
60 W 39th St 3rd Fl (at 5th & 6th Ave.) — 212-575-0151

Midtown West — **KYOKUSHIN KARATE**
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Midtown West — **New York SATO OOJO** — Karate
257 W 39th St. 14Fl (bet. 7th & 8th Ave) — 646 235-0293

Midtown West — **Shinjiebukan New York** — Karate
250 W 57th St #528 (Broadway & 8th Ave) — 917-400-8183

Midtown East — **Kenshikaikoo Karate** — Karate
YMCA 224 E 47 St (bet. 2nd & 3rd Ave.) — 212 750-9600

Midtown East — **N Y Shorin Kyu Karate** — Karate
37 W 26th St #3 (bet. Broadway & 6th Ave.) — 212-490-9600

Chelsea — **Bond Street Dojo** — Aikido
214 W 29th St. 3rd Fl (bet. 7th & 8th Ave.) — 212-477-0999

Chelsea — **Eizanryu Jujitsu Biwako** — Jiu Jitsu
214 W 29th St. 3rd Fl (bet. 7th & 8th Ave.) — 212-260-0927

Chelsea — **New York Aikikai** — Aikido
142 W 18th St. 2nd Fl (bet. 6th & 7th Ave.) — 212 242-6246

Chelsea — **ShorinjiKempo NYC** — Karate
151 W 25th St 6Fl (bet. 5th & 7th Ave.) — 917-721-9723

Chelsea — **Tiger Schulmann's** — Mix
39 W 19th St. (bet. 5th Ave. & Broadway) — 212-727-0773

Chelsea — **U S. Budo Kai-Kee** — Karate
110 W 14th St 2 Fl (bet. 6th & 7th Ave.) — 212-807 7336

Chelsea — **World Oyama Karate** — Karate
35 W 31st St 6Fl (bet. 5th Ave. & Broadway) — 212-629-7700

Chelsea — **World Seido Karate** — Karate
61 W 23rd St 2nd Fl (bet. 5th & 6th Ave.) — 212-924-0511

West Village — **New York Jiu Jitsu** — Jiu Jitsu
656 Broadway Lower Level (at Bond St.) — 212-343-8310

West Village — **Shin-Budokai Honbu** — Aikido
77 8th Ave. Lower Level (at 14th St.) — 212-691-1378

East Village — **Karate Honmo Dojo** — Karate
64 E 4th St (bet 2nd Ave & Bowery) — 646-438-0057

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54 Thomas St.(bet. Church & W'Broadway) — 212-306-9104

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Japanese Lesson #9

～がすきです。

~ ga suki desu.

(I like ~)

Suppose you are at a pizza party. The host asks you, "What are your favorite toppings?" You might answer, "I like ~" or "My favorite topping is ~." In Japanese, you can use a na-adjective, "**suki-na**" for both phrases.

1. **Watashi wa anchovy ga suki desu**
(I like anchovies.)
2. **Watashi no suki-na topping wa anchovy desu.** (My favorite topping is anchovy.)

In pattern 1, you can omit the subject, which means you can just say "**Anchovy ga suki desu**." Pattern 1, "**A wa B ga suki desu**" (A like(s) B), is easier to memorize than pattern 2, and it's the pattern most commonly used in this kind of situation. Here are some examples.

Watashi wa soba ga suki desu.
(I like buckwheat noodles.)
Tanaka-san wa ramen ga suki desu.
(Mr. Tanaka likes ramen noodles.)
Manga ga suki desu. (I like comic books.)

Look at the following conversation between two friends at a museum and practice.

A: Runowaaru wa subarashii desu ne.
(Renoir is great, isn't he?)
B: Watashi wa Gohho ga suki desu.
(I like Van Gogh.)
A: Tashikani Gohho wa ii desu ne. Demo watashi wa Runowaaru ga suki desu.
(Van Gogh is good, certainly. But I like Renoir.)
B: Jaa, Gougan wa dou desu ka.
(Well, how about Gauguin?)
A: Gougan mo suki desu. (I like Gauguin, too.)

Illustration by *Ai Tatehayashi*

You can only use nouns, noun clauses, and noun phrases before "**suki desu**." Be careful not to put adjectives in front of "**-ga suki desu**."

New Words
- ***subarashii**: great, wonderful
- ***mono**: thing, something
- ***jaa**: this is a filler word meaning "well" or "hmm"
- ***mo**: meaning "also" or "too," it is used in place of the particles "wa" and "ga"

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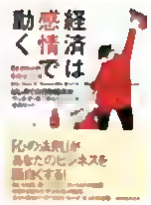
Japanese Book Ranking *(data provided by Kinokuniya Bookstore)*

BLOOD TYPE ANALYSIS BOOKS STAY STRONG

HARDCOVER TOP 5 IN JAPAN (6/9-15)

	Book title	Author	Publisher
1.	*AB-gata Jibun no Setsumeisho*	*Jamais Jamais*	*Bungeisha*
2.	*Yume o Kanaeru Zou*	*Kenya Mizuno*	*Asukashinsha*
3	*B-gata Jibun no Setsumeisho*	*Jamais Jamais*	*Bungeisha*
4	*A-gata Jibun no Setsumeisho*	*Jamais Jamais*	*Bungeisha*
5	*Keizai wa Kanjou de Ugoku*	*Matteo Motterlini*	*Kinokuniya Shoten*

THE MONTHLY PICK



KEIZAI WA KANJOU DE UGOKU
Question: Which one do people choose from three grades of sushi lunch sets? Answer: People often choose the medium grade. The fact tells you how to determine the pricing. This introductory book about behavioral economics analyzes what drives the economy from the viewpoint of human psychology. Just by reading through the Q&As in the book, you would get a hint of how the market functions. (Rank #5)

PAPERBACK TOP 5 IN JAPAN (6/9-15)

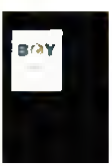
	Book title	Author	Publisher
1.	*Samayou Yaiba*	*Keigo Higashino*	*Kadokawa Shoten*
2.	*Nishi no Majo ga Shinda*	*Kaho Nashiki*	*Shinchosha*
3.	*Kamikousen*	*Takiji Kobayashi*	*Shinchosha*
4.	*Iji*	*Yasuhide Saeki*	*Shodensha*
5	*Tatta 3-byou no Pasokon Jutsu*	*Masataka Nakayama*	*Mikasa Shobo*

THE MONTHLY PICK

NISHI NO MAJO GA SHINDA
This children's book depicts the days of a teenage girl Mai and her grandmother, who is actually a witch. One summer, Mai, a truant from her junior high school, stays with her favorite grandmother and gets a witch training from her. What Mai really learns, through her grandma's lesson, is that everything is possible under certain magic. The super powerful magic is.... (Rank #2)

PICKS FROM KINOKUNIYA NEW YORK (ENGLISH BOOKS)

"THE LAWS OF EVENING. STORIES"
MARY YUKARI WATERS *— Simon & Schuster*
This is a collection of short stories by award-winning Japanese-American writer. In the stories, set in Japan and China, the protagonists look back on lives lost through World War II and societal changes afterwards. Each story explores Japanese society caught between the long shadow of the war and the rapid advance of Westernization.



"BOY"
TAKESHI KITANO *— Vertical Inc.*
Takeshi Kitano is best known as auteur filmmaker internationally but his talent goes way beyond film. In his native country he is a comedian, producer, actor, TV anchor, author, etc. Originally published in 1989 in Japan, "Boy" includes three autobiographical stories, "The Champion in a Padded Kimono", "Nest of Stars" and "Okamesan." This is the first book of this prolific creator, published in America.

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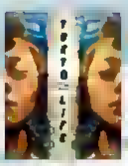

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WHAT'S ON EARTH?
TANABATA (STAR FESTIVAL)

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HOKKAIDO, THE LAND OF THE PUREST NATURE IN JAPAN

Hokkaido is easy to spot in the map of Japan. Among the four major islands that create the Japanese archipelago, Hokkaido is located the northern most. This diamond-shaped island has a different geography from the rest of the country. While most of Japan is characterized with highly industrialized urban cities with dense population and hilly coastlines, Hokkaido is tremendously open and has a reminiscence of the vast North American geography. With serene rich nature and open land, Hokkaido serves both to agriculture and tourism.

Harsh winter makes Hokkaido the winter sports heaven. With the superior quality of dry powder snow and the open geography, Hokkaido is the best ski regions in Asia, and as proved with the Winter Olympic Games in Sapporo in 1972. Hokkaido's resort development has been very successful and recognized as the top quality in the world.

Surrounded by different cold currents from the Pacific Ocean, Okhotsuk Sea and the Sea of Japan, Hokkaido produces nearly one quarter of the national seafood catch, and significantly contributes to the country's culinary industry that traditionally requires high quality fresh seafood. Taking advantage of the flat and wide landscape, Hokkaido establishes the breadbasket of Japan. The wide prairie and the cooler climate are recognized as perfect for forestry, rice, vegetable and dairy farming. Forestry in particular, takes almost half of the entire area of Hokkaido, and is what makes Hokkaido so rich in wild life and virgin nature.

http://www.visit-hokkaido.jp/en/

HOKKAIOO IN THE WORLO'S SPOT LIGHT

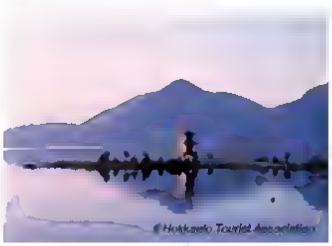
SHIRETOKO

This small peninsula in the eastern Hokkaido that extends into the Okhotsk Sea is the great example of how Hokkaido maintains the great nature and the comfortable human life. Shiretoko Peninsula is covered with untouched forest, and along with the precipitous coastline and the volcanic central area, this is the home of varieties of migrant birds and marine species, some of whom are classified as endangered. Because of the rich natural habitats, Shiretoko has a perfect natural food chain among them, which is becoming rarer in the recent years. Yet, Shiretoko is the home of several fishing villages and this peninsula accomplishes the perfect cohabitation of human and natural lives.

For the successful human and natural cohabitation, Shiretoko Peninsula has become UNESCO's World Natural Heritage Site in 2005, and since then the Peninsula has been working on the environmental maintenance such as garbage removal and regulating the eco tourism.

http://www.shiretoko.or.jp/snc_eng/en_about.htm

LAKE TOYA



Respecting this tremendous nature and the extensive effort to maintain the environment, the annual summit meeting of the Group of Eight (G8 Summit) selected Hokkaido for the 2008 meeting. At the beautiful summer lakeshore of Lake Toya, the nation-

al leaders from the eight advanced nations gather for global issue, and with the particular focus on the recent global climate changes as the major topics, the Summit picked this beautiful lakeshore site for the 2008 meeting because of the untouched natural beauty of Lake Toya in southwestern Hokkaido.

The lake is formed by the volcanic crater, and among several lakes in Hokkaido, Lake Toya is known for the lake that doesn't freeze during the harsh Arctic winter weather because of its 590 feet depth. Not to mention scattering hot spring spots around the Lake, the magnificent view of the volcanic mountain both in the blue sky and of the reflection in the water are breathtaking, representing Hokkaido's rich landscape.

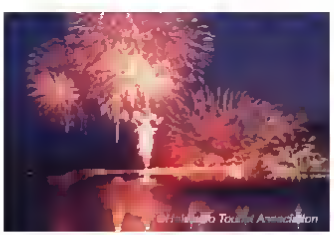
To introduce the local culture and nature to the G8 Summit visitors, Japan National Tourist Organization opens the Japan information booth during the Meetings.
http://www.g8summit.go.jp/eng/

CULTURE IN HOKKAIDO

SUMMER FESTIVALS

Because of the long, dark and harsh winter, people in Hokkaido enjoy the short summer with festivities. Just around the time of this year's G8 Summit, Hokkaido is busy with festivals all over region.

Lake Toya is the venue of spectacular fireworks from April through October, which illuminate the quiet glassy water surface of Lake Toya every night.



Furano, the large ski resort area that is becoming larger with tourist from overseas in recent years, is also the large destinations for several summer festivals. Furano's mountains, which serve as the world class ski areas in winter, are the major camping and hiking venues for outdoorsy adventurers from all over the world. Mt. Nishidake and Mt. Furanodake open for the summer hiking courses in the early June, and provide shuttle bus service to hikers between the nearest train station and the trailhead of the mountains.

Furano's large flower fields are also the major attraction in summer. The region's largest festival is at the lavender farms in Kami-Furano (Upper Furano), starting late July with the lavenders stretching all the way to the horizon. Hokkaido's typical idyllic scenic route also runs through Furano. Along the Route 237 are the continuous flower farms and the fields of different colors continue as you drive. The yellow of sun flowers shines against the pure blue sky in summer.

EQUESTRIAN CULTURE

Horses were brought to Hokkaido during the development era by the Japanese explores in the late 19th century. Introduced for the agricultural development in Hokkaido, horses have been taking major roles in people's life, and a unique horse race has been born in Hokkaido, the largest thoroughbred country in Japan.

Banei Horse Racing is the 200 meter race of the draft horses that are double sized as normal thoroughbreds pulling an iron sled. To compete not only in speed but also in power and endurance of horses, the ground has a few humps. The beauty of Banei Horse Racing is the proximity to the horses on the track. Since horses run slower pulling an iron sled, people cheer up the horse right by the race tracks. This shows the origin of Banei Horse Racing that came from the very severe conditions in Hokkaido around the 1900, when pioneers started settling down in Hokkaido. The vast open land of Hokkaido later became the center of the horse farming of the country, both strong draft horses and sleek thoroughbreds.
http://www.banei-keiba.or.jp

— Nori Akashi, Public Relations Manager at the New York Office of JNTO

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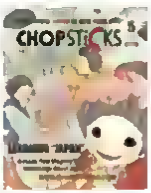
Congratulations!

Chopsticks New York Cover Artist Contest 2008 Finalists

Yoko Furusho / Asuka Hishiki / Fay Ryu / Chiaki Uchida (Alphabetical order)

We thank all of the applicants who showed their unique talents and shared their original view toward Chopsticks New York. After the 3-month selection period, we chose four artists as final contestants. They have their own style that can be widely accepted.
We proudly announce the four artists' individual works will be exhibited in NY August 22nd - 29th

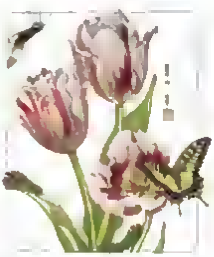


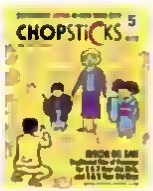
■ Yoko Furusho

She has just graduated from the School of Visual Arts New York, this May. She was chosen for American Illustration 26 while she was enrolling. The first magazine she worked on as an illustrator will be published in July

■ Aska Hishiki

Graduated from Kyoto City University of Arts, Kyoto Japan, she has taught art in several institutions in Japan as well as working as a freelance illustrator. She has published three publications, including "Picture Book for the Culture in Kyoto." Currently she resides in upstate New York.





■ Fay Ryu

After she earned a BA in Visual Arts & Ethnic Studies Brown University and a MFA in Illustration and Visual Essay School of Visual Arts New York, she has contributed to newspaper, design project, comic books as an illustrator

■ Chiaki Uchida

She is currently enrolled at the Illustration Academy of Art University, San Francisco. She has been highly evaluated in several competitions, including New York Society of Illustrator Student Competition in New York.

EXHIBITION INFORMATION

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Opening: August 22nd

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NYCoo Gallery

What on Earth? 七夕

TANABATA

When do you feel like wishing on a star? In Japan, it's absolutely on July 7th. The day is known as *Tanabata* (Star Festival), and people celebrate stars by hanging huge ornaments and decorating bamboo grasses with paper slips with wishes written on them.

The custom originates in Chinese folklore and was imported to Japan more than 1200 years ago. Although there are a couple of variations, the story basically goes this way. *Orihime*, a daughter of the Emperor of the Heavens, falls in love with a guy named *Hikoboshi*. Both of them are hard workers, but once they get married, they stop working. Enraged by their laziness, the Emperor decides to separate them and forces them to live in different worlds divided by the Celestial River (the Milky Way). He does, however, allow them to meet once a year if they work as hard as they once did. The day *Orihime* and *Hikoboshi* can meet is on the seventh day of the seventh month.

When you look up at the sky on a summer night, you'll easily find these two bright stars near the Milky Way. It looks as though the Milky Way divides the two stars, Vega of Lyra and Altair of Aquila (*Orihime* and *Hikoboshi*, respectively).

Observing *Tanabata* became popular among Japanese people during the Edo period (1603-1868). They started writing their wishes on slips of paper, called *tanzaku*, and hanging them on branches of bamboo grasses. The wish can be anything, but usually it's for health and future success. Japanese people still keep this custom and make wishes on stars on the night of July 6th until the morning of July 7th. The only difference between the old custom and current one is that the current Tanabata observes the Gregorian calendar.

The way people celebrate the *Tanabata* event has developed differently from region to region. Probably the biggest *Tanabata* festival in Japan takes place in Sendai in Miyagi prefecture. Lots of colorful and gigantic ornaments hang on the main streets of the city, and the three-day event attracts as many as 2,000,000 people from all over Japan. It's held in early August rather than on July 7th because they follow the lunar calendar.

No matter how differently areas celebrate *Tanabata*, the spirit of this day is the same: people make wishes upon stars, imagine the grand scale of heaven, and remember the bittersweet story of *Orihime* and *Hikoboshi*.

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TAKING AMERICA BY STORM SHAMISEN STYLE: BEST OF YOSHIDA BROTHERS

By *Stacy Smith*

The Japanese duo *Ryoichiro Yoshida* (30) and *Kenichi Yoshida* (28) are brothers who plays the *Tsugaru Shamisen*, one of the versions of the *shamisen* or three stringed Japanese lute. This style of *shamisen* was named after the city in the northern part of Japan that it originated in, where heavy snowfalls and painfully long winters caused people to turn to music as an emotional outlet for struggling with the severity of their lives. *The Yoshida Brothers* are from an area close to Tsugaru, and made their American debut five years ago.

On June 3, their 13-track fifth album Best of *the Yoshida Brothers* hits stores here in the US. Among its offerings are the song "*Kodo* (inside the Sun Remix)", well known from its use in a commercial for Nintendo's Wii. It also features previously unreleased songs such as "*Sailun*" and "*Rising*", the latter which received a remarkable 500,000 hits when its promotional video was released on You Tube. This is an album which has been eagerly awaited by fans.

The Yoshida Brothers are superstars in their native Japan as they have reinvented the *Tsugaru Shamisen*, giving it the fiery passion of a rock 'n' roll guitar. With the exception of their instruments and the ceremonial attire they wear on stage, they are anything but traditional. Because of their spiked, dyed brown hair and animated performances thrashing their instruments like rock guitarists, many have stated that they are a significant force in a new music revolution. Says *Kenichi*, "Every day we challenge the possibilities and create our own story through improvisation."

BEST OF YOSHIDA BROTHERS
BY YOSHIDA BROTHERS
(Domo Music Group)

Storm / Kodo (Hishou Version) / Overland Blues / A Hill With No Name / Modern (Hishou Version) / Sailun / Passion / My Heart Holds / Blooming / Cherry Blossoms in Winter / Kodo (Inside The Sun Remix) / Rising / Morricone

Yoshida Brothers homepage
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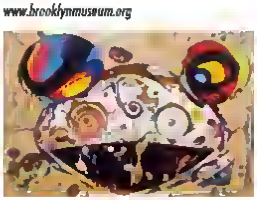
Exhibition

Through June 28
An Exhibition by Sojin Kisaragi: In Search of Hidden Beauty
The Nippon Gallery at The Nippon Club
The Nippon Gallery presents "In Search of Hidden Beauty," an exhibition of works by Sojin Kisaragi, supported by the Consulate General of Japan in New York. He is a Japanese painter who elaborately depicts the beauty hidden in nature. Having a background in various genres of music from classical to contemporary, he captures the beauty of sound and vision in nature. One of his main works called "Kouhou", beautifully exhibits her style. Twenty one other pieces will be exhibited.
Location: 145 West 57th St., New York, NY 10019
TEL. 212-581 2223 / FAX. 212-581 3332
www.nipponclub.org

Through July 3
New Vistas in Nihonga Painting: Works by Kansuke Fujii
Ippodo Gallery
A self-taught artist, Kansuke Fujii, derives exciting new possibilities from the traditional ground-stone pigments of nihonga painting and has established a truly unique identity in contemporary art. He incorporates his favorite genre into his works. Otsu-e painting, which often consists of humorous renderings of religious figures, devils, or animals accompanied by gently moralistic verses. He constantly uses macaques at Kyoto's Iwatayama Monkey Park as motifs in his painting and drawings. Fujii also paints fantastic human figures in a style suggesting Joseon Dynasty Korean art.
Location: 521 West 26th St., (10th & 11th Aves.) New York, NY 10001
TEL. 212 967 4899 / FAX. 212 967 4889
www.ippodogallery.com

Through July 3
Takashi Murakami: Blurring the Lines of Art and Pop Culture "Murakami"
Brooklyn Museum
The most comprehensive retrospective to date of the work of internationally acclaimed Japanese artist Takashi Murakami includes more than ninety works in various media that span the artist's entire career, installed in more than 18,500 square feet of gallery space. The exhibition MURAKAMI explores the self reflexive nature of Murakami's oeuvre by focusing on earlier work produced between 1992 and 2000 in which the artist attempts to explore his own reality through an investigation of branding and identity, as well as through self portraiture created since 2000.
Location: 200 Eastern Parkway, Brooklyn, NY 11238
TEL. 718-638-5000
www.brooklynmuseum.org



Through July 11
Exhibition of Four Female Artists "women"
The international Center in New York
Four friends, one Japanese and three Korean women, explore introspective and sensational aspects of womanhood through various media including drawing, painting, graphics, photography, and ceramics.
Location: 50 W. 23rd St., 7th Fl. (bet. 5th & 6th Aves.), New York, NY 10010
TEL. 212-255-9555
www.intlcenter.org

July 9-26
Japanese Illustrators in NY Creⅱ Vol. 5
NY Coo Gallery
This is the fifth installment of the group exhibition presented by Creⅱ (pronounced "create"), the Japanese artist management agency established in 1972. The company, which represents over 300 illustrators, acts as a bridge that spans artists and businesses. This year, it features 13 Artists, Kumi Kato, Hiromaro, Hitomi Nikaido, Kazunori Kano, Mitsue Yasuda, Ponta, Yukitoshi Fukagawa, Yutaka Nakagaki, Satomi Ichikawa, Yoshie Miya, Kanako Soya, Keiko Kitahara, and Hana Asami. The opening reception will be held on July 11th from 5pm to 7:30pm.
Location: 20 W. 22nd St. (bet. 5th & 6th Aves.), New York, NY 10010
TEL. 212-380-1149
www.nycoo.com

Through July 20
The Shape of Things: Chinese and Japanese Art from the Mr. And Mrs. John D. Rockefeller III Collection
Asia Society
The exhibition of ceramics, metalworks, sculptures, and paintings demonstrates that a depth of information can be revealed through the careful observation and study of the form of an object.
Location: 725 Park Ave (at 70th St.), New York, NY 10021
TEL. 212-517-ASIA
www.asiasociety.org

July 10-August 15
The Group Exhibition: Paper City
Mixed Greens
Paper City is the group exhibition, in which twelve artists show their works using paper to create sculptures, site-specific installations or dynamic wall-based work. The featured artists are Noriko Ambe, Yumiko Matsui, Kato Ueda, Sonya Blesofsky, Rob Carter, Lisa Coulson, Susan Hamburger,

Krista Hoefle Sarah Kabot, Mia Pearlman, Andrew Scott Ross and Mary Temple
Location: 531 W. 26th St (bet. 10th & 11th Aves.), New York, NY 10001
TEL. 212-331-8888 / www.maxedgreens.com

© Yumiko Matsui

Through September 7
Heavy Light Recent Photograph[illegible] Video from Japan
ICP (International Center for Photography)
Heavy Light. Recent Photography and Video from Japan will present the exciting and highly individualistic work of a new generation of Japanese artists who have come of age following the Asian economic crash of 1990. Curated by ICP curator Christopher Phillips and Nonko Euku of the University of Art and Design in Kyoto, the show examines a generation of artists whose work has been greatly influenced by Daido Moriyama, one of the most revered living Japanese photographers
Location: 1133 Avenue of the Americas (at 43rd St.), New York, NY 10036
TEL. 212-857-0000 / www.icp.org

Through October 11
Good Things in Small Packag[illegible] Kimonos 1860-1960
The Forbes Galleries
This exhibition, guest curated by Valerie Foley, explores vintage Japanese children's wear as historical and cultural artifacts. Each piece reveals something about childhood in traditional and transitional Japan: popular patterns and their meanings, favorite fairy tales, annual celebrations, superstitions, material culture, religion, the economy, politics, and outside influences as Japan opened up to the rest of the world
Location: 62 Fifth Ave (at 12th St.), New York, NY 10011
TEL. 212-206-5548
www.forbesgalleries.com

Through October 12
Japonisme in American Graphic Art, 1880-1920
Brooklyn Museum
Japonisme in American Graphic Art, 1880-1920 explores the myriad manifestations of Japonisme in a selection of rarely seen American works on paper from the Brooklyn Museum's permanent collection. Concurrent with the so-called "Japan craze" in America was a renewed interest in graphic arts as watercolor, pastel, etching, and other graphic media came to be appreciated for their artistry and expressivity; they also reflected the impact of Japanese art. Color wood cuts by late eighteenth- and nineteenth century masters such as Hiroshige, Hokusai and Kuniyoshi were avidly collected in the West and served as particularly influential models of stylistic and technical innovation for American artists
Location: 200 Eastern Parkway, Brooklyn, NY 11238
TEL. 718-638 5000
www.brooklynmuseum.org

July 12 - October 25
"Warriors & Entertainers" An Exhibition of Japanese Woodblock Prints
The Alice T. Miner Museum
A tour is conducted at 10am, 12pm and 2pm. A reservation is required
Location: 9618 State Route 9, Chazy, NY 12921
TEL. 518-846-7336
www.minermuseum.org

Event Feature

JAPAN CUTS Festival of New Japanese Film

Japan Society
Location: 333 East 47th St., New York, NY 10017
TEL. 212 715-1258 / www.japansociety.org

The only large-scale annual Japanese film festival in North America brings a sizable slice of Japan's contemporary film scene to NYC. This JAPAN CUTS Festival includes 20 new feature films and over 60 shorts, all US and NY premieres, co-presenting 4 days of films with the New York Asian Film Festival from July 3 to 6 and special guests, Q&As, and parties

July 2 and 7 The Mourning Forest
Directed by Naomi Kawase
July 3 Adrift in Tokyo (Tenten)
Directed by Satoshi Miki
July 3 and 5 Fine, Totally Fine
Directed by Yosuke Fujita
July 3 and 4 Accuracy of Death
Directed by Masaya Kakei
July 4 Dainipponjin (Big Man Japan)
Directed by Hitoshi Matsumoto
July 5 and 6 Always –Sunset on Third Street 2
Directed by Takashi Yamazaki
July 5 and 10 Yasukuni
Directed by Yi Ling
July 5 Sukiyaki Western Django
Directed by Takashi Miike
July 6 Sad Vacation
Directed by Shinji Aoyama
July 6 and 8 United Red Army (Jitsuroku Sengosekigun – Asama Sanso e no Michi)
Directed by Koji Wakamatsu
July 9 and 13 Kisaragi
Directed by Yuichi Sato
July 10 and 12 Gummi, Chocolate, Pine
Directed by Keralino Sandorovich
July 11 Filmful Life (Ichikawa Kon Monogatari)
Directed by Shunji Iwai
July 11 The Inugami Family -1976
Directed by Kon Ichikawa
July 12 Murder of the Inugami Clan -2006
Directed by Kon Ichikawa
July 12 New Equal Kusama Yayoi – I Adore Myself
Directed by Takako Matsumoto
July 12 and 13 Sakuran
Directed by Mika Ninagawa
July 13 A Gentle Breeze in the Village (Tennen Kokekko)
Directed by Nobuhiro Yamashita. With Kaho and Masaki Okada
SHORT CUTS
Over 60 short films from Japan's emerging independent filmmakers, video artists and a special highlight on Naomi Kawase.
July 3 and 12 The Origin of Naomi Kawase

United Red Army (2007)
© Koji Wakamatsu

Lecture/Forum/ Film/Festival

June 27 - July 1
Satoshi Kon: Beyond Imagination
Film Society of Lincoln Center
Film Society of Lincoln Center presents a series of Japanese Anime director Satoshi Kon's feature films. The featured films include Millennium Actress/ Sennen Joyu, Paprika, Per-

fect Blue and Tokyo Godfathers as well as cult-favorite television series, Paranoia Agent/ Mosa Dennin Following the screening of Paprika on June 27, Kon will join an onstage conversation with Film Society program director Richard Pena He will also introduce Tokyo Godfathers on Sat, June 28 at 2:30 and do a Q&A at Paranoia Agent Part 1 (Episodes 1-7) on Sun, June 29 at 1 pm.

Location: 70 Lincoln Center Plaza, New York, NY 10023
TEL: 212-875-5601

© Sony Pictures/Photofest

Through July 6
New York Asian Film Festival
Subway Cinema
The New York Asian Film Festival kicks off its seventh edition this summer and we're exploding with the rich smoky taste of pure Asian movie flavor Co-presented with Japan Society's 2nd annual JAPAN CUTS Festival of New Japanese Film For the line ups, go to the website
Location: IFC (323 Sixth Ave., New York, NY 10014)
Japan Society (333 E. 47th St., New York, NY 10017)
www.subwaycinema.com

Adrift in Tokyo © Stylejam, Inc

July 19
Language Exchange Workshop
The Japanese-American Society of NJ
Language Exchange Workshop is a monthly gathering where Japanese-language learners and Japanese English language learners mingle for mutual cultural understanding and language exercises Participants engage in group work on a specific topic, and each group gives a presentation at the end of the workshop This workshop offers you a good chance to improve your language skills
Fee: Free for members, $5 for non-members
Location: 304 Main St., 2nd Fl., Fort Lee, NJ 07024
TEL: 201-461-5733
www.jasofny.com

July 19
Talks on Japanese Kosher [illegible] by Kinue Weinstein
Kinokuniya Bookstore
Kinue Weinstein is the author of Japanese Kosher Cooking – With Ingredients From Your Refrigerator She will explain how easy it is to cook Japanese food kosher She will also make a slide presentation about Jews in Japan. The presentation will be followed by a book signing session
Location: 1073 Avenue of the Americas (bet. 40th & 41st St.), New York, NY 10018
TEL: 212-869-1700 / www.kinokuniya.com

Through August 7
NAKADAI
Film Forum
Tatsuya Nakadai, a dominant figure of Japanese stage and screen through six decades Film Forum presents a series called NAKADAI, screening about 30 movies of Nakadai The films include Akira Kurosawa's Yojinbo, Kagemusha, High and Low, and Ran as well as Masaki Kobayashi's The Human Condition.
Location: 209 W. Houston St. (bet. 6th Ave. & Varick St.), New York, NY 10014

Events

June 26-28
Annual Flower Exhibition
Ikebana International
Ikebana International New York, which is dedicated to the study and promotion of the art of Japanese flower arranging, holds a three day-annual exhibition open to the public. No entrance fee required
Time: 6/26: 2pm-8pm 6/27 noon-6pm 6/28: 10:30am-3pm
Location: The Tenri Gallery (43 W. 13th St., New York, NY 10011)
www.ikebananyc.org

June 29
"Shining the Big Apple" Eco Charity Music Festival
Street Community Service
This charity festival is organized by two street cleaning volunteer groups and musicians for the purpose of environmental preservation All gains will be contributed to environment organizations like Nature Conservancy Ecology is now one of the main social topics The main purpose of this charity festival is to consider today's throwaway society and think what each person in society can do for the ecology along with musicians who agree on this topic In this festival, various kinds of music from rap to Okinawa music will be played along with conversations with these musicians. Additionally, there will be some quizzes which will probably make people realize how severe environmental destruction is. In order to encourage not throwing away cigarettes on the street, portable ashtrays will be given as presents.
Fee: $10 Time: 6pm-
Location: Bowery Poetry Club (308 Bowery, New York, NY 10012)
TEL: 212-614-0505
saumy@gmail.com

July 1
Intimate Dinner and Sake with the Brewer
Sake Hana
Upper East Side hideout, Sake Hana welcomes Mr Kohiyama from the Takasago Brewery Hokkaido It is a rare opportunity to enjoy an intimate sake dinner and advanced talk with Mr Kohiyama. You can dive deeper into the sake world. For this special night space is limited to 15 people. For reservation, email to unihandroll@hotmail com
Time: 8pm Fee: $65 per person for sake and dinner (not including tax and gratuity)
Location: 265 E. 78th St. (bet. 2nd & 3rd Aves.), New York, NY 10021

July 10
Sake & Food Pairing with a Lecture by "Sake Samurai," Tim Sullivan
Astor Center Sake & Dinner
This inaugural event in the Astor Center Dining Series focuses on shattering the misconception that sake can only be paired with Japanese fare With "Sake Samurai", Tim Sullivan, as your guide, you'll dine on a six-course tasting menu prepared by Chef Alex Sorenson, each dish complemented by a pair of distinctive premium sakes Take 10% off the ticket price of this event for Chopsticks NY Reader only To get your discount, visit astorcenternyc.com and enter promo code CHOPEMW
Time: 6:30 PM - 9:30 PM Fee: $125
Location: 399 Lafayette St. New York, NY 10003
TEL: 212- 674-7500

July 21
Sake Tasting & Food Pairing with Sake Sommelier Chris Johnson
Kyotofu
Kyotofu presents Sake Tasting event, featuring 5 different sakes all from the award-winning Murai Family brewery Tokubetsu Honjozo, Nigori Genshu, Tanrei Junmai Sugidama Junmai Ginjo, Daiginjo Sake sommelier Chris Johnson will guide us through the method of achieving a wide range of distinct flavor profiles while maintaining high quality and great flavor for each sake Paired with each of these wonderful and unique sake will be a special Chef's Tasting Menu (6 courses of dinner and dessert) that will incorporate the sake as an ingredient in each of the courses The first half hour will be open bar featuring shochu cocktails

Time: 6:30pm - 9:30pm
Fee: $48 per person before tax and tip.
Location: 705 Ninth Ave. (bet. 48th and 49th St.),
New York, NY 10019
TEL. 212-974-6012

July 23
Enjoy an Ohashi Therapy Session by Joining a Fund raising Marathon
Ohashi Institute
In honor of the teachings of Wataru Ohashi the creator of Ohashiatsu®, his students and instructors are giving the institute a day of their time to give you a relaxing and energizing session For the low fee of $50, you can experience a session of their energy based modality In addition there will be a Silent Auction at some gifts. Call for an appointment
Fee: $50 Time. 1pm-8pm
Location. 147 W 25th St, 6th Floor (bet 6th & 7th Aves.),
New York , NY 10001
TEL. 1 800-818-4190 / 646-486 1187
www.ohashiatsu.org / info@ohashiatsu.org

Happenings

July Special highlights Freshest seafood from Tsukiji and delicacies from Okinawa
Mitsuwa Marketplace

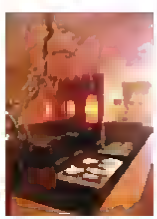
From July 11-13, Mitsuwa Marketplace in Edgewater, NJ presents "Fish Fair" featuring the freshest seafood directly imported from the world famous Tsukiji market Tokyo The event highlights the traditional style of selling fish During four days, from July 17 to 20, you will be able to indulge in delicacies from Kyushu What they offer in this event are fish cake, mackerel sushi, Okinawa style doughnuts etc. Each vendor has a cooking demonstration, and you can get freshly cooked food Shuttle bus to Mitsuwa Marketplace is available from Port Authority in Manhattan
Location: 595 River Rd., Edgewater, NJ 07020
TEL. 201-941-9113 / www.mitsuwausa.com

Summer Campaign Get Relaxed by Japanese Shiatsu
Ido Center
Japanese authentic shiatsu massage center, Ido Center, offers a promotional campaign through July 25th Receive heavenly treatments at 20 % discount prices during this period The service includes Authentic Shiatsu (1 hour) plus two options (see list below) and Authentic Shiatsu (1 hour) plus three options. The options are Facial Shiatsu (15 min), Foot Shiatsu (15 min), Zen Stretch (15 min) Immune Boost (15 min), and Reiki (15 min) Don't forget to mention that you saw this promotional campaign in Chopsticks New York at the time of making your appointment. This promotion can be applied to first visitors only
Location: 9 E. 45th St., New York, NY 10017
TEL. 212-599-5300

Eat More and Drink More at Japanese Style Pub in the East Village
Izakaya Oni
Japanese style pub, Izakaya Oni offers several discount services during the summer season From 5pm to 7pm, you can enjoy food & drinks at half price every day Sunday through Thursday you can drink at half price after 7pm as well Also on Fridays and Saturdays you'll get one drink free after 7pm
141 1st Ave (bet St Marks Place & 9th St.), New York, NY 10003
**It shares an entrance with a ramen place, Ramen Setagaya.*
TEL. 212-529-2746

Chopsticks NY Readers Get $1 Off Authentic Japanese Lunch Box
Bento Nouveau
Bento Nouveau serving authentic Japanese bento (lunch box), offers $1 off service, when you order more than $6, including drink. This is exclusive for Chopsticks NY readers, so don't forget to mention or bring Chopsticks NY
173 Broadway, New York, NY 10048 TEL. 212-437-8744
32 Broadway, New York, NY 10004 TEL. 212 747 0994
1407 Broadway, New York, NY 10018 TEL. 212-398-1405

Try Korean-Japanese at Discount Price in Edgewaters New Restaurant
Su Restaurant
Celebrating its grand opening, the Asian-Italian fusion vegetarian cuisine restaurant in Edgewater, New Jersey, Su Restaurant discounts 10% from your total order This offer is exclusively for customers who bring this article.
725 River Rd., Edgewater, NJ 07020
TEL. 201-840-7988



July Campaign. Get Japanese Straight Perm from 15-20% off
Yo-C Salon
Yo-C Salon's owner, YOSHI, Yoshihide Yonezawa, has an abundance of experience in Tokyo, Paris and New York The salon chooses the Japanese Straight Perm for its monthly promotion for July You'll get the Japanese Straight Perm at 20 % discount price ($176) if you pay by cash and 15% discount ($187) if paid by charge Try Yoshi's careful treatment and get sleek straight hair.
Location: 225 E. 5th St (bet 2nd & 3rd Aves), New York, NY 10003
TEL. 212-529-0355
www.yocsalon.com

Brunch at Japanese Dessert Bar on weekends

Kyotofu

Japanese Dessert Bar in Hell's Kitchen, Kyotofu, has just started serving a modern style Japanese brunch on Saturdays and Sundays. The menu includes Kyotofu's signature dishes such as Savory Egg Souffle with artisanal cheeses and naganegi scallion, Japanese Brioche French Toast soaked in coffee shochu and served with a kurobuta sausage puff, and the new Dorayaki Honey Pancakes with azuki red bean sauce and fresh fruit.

Location. 705 Ninth Ave. (bet. 48th and 49th Sts.), New York, NY 10019
TEL. 212-974-6012

Create your own mug by Zojirushi's online design center the D-mug Studio

Zojirushi America

Stainless mug retains heat for hours and allows you to keep it clean. Zojirushi's D-Mug, the newest model of a stainless mug, has another fun feature: the 12 oz. D-mug is a vacuum insulated mug with a plastic cover that allows users to insert a customizable wrap, printed from their computer. The customizable skin makes it fun to use. You can download the images from www.zojirushi.com

TEL. 1 800 733-6270
www.zojirushi.com

Japanese and English Bilingual Summer Camp in Westchester

Keio Academy of New York

Two week residential camp provides a rare opportunity of sharing a dormitory room with Japanese kids coming from Japan. Japanese language and culture sessions are also available. Film making work shops, day trips to NYC, prominent anime producers or film maker lectures, and many more. Limited space is available for American teenagers (13 to 15 years old). Scholorship to be awarded (US $500) based on need.

Fee: $2500 Date: July 27-August 9
Location. Keio Academy of New York (3 College Rd., Purchase, NY 10577)
TEL. 646-290-5270
www.keio.edu/summercamp

Introducing Brazilian Keratin Treatment at a Discount Rate for Chopsticks NY readers

I-Salon

Before

After

In July, they feature Brazilian Keratin Treatment, a moisturizing, structure strengthening, color protecting treatment, at 15% off exclusively for Chopsticks NY readers. Bring the ad on page 42, and you get healthy shiny hair.

Location. 150 E. 14th St. (at 3rd Ave.), New York, NY 10003
TEL. 212-505 0537 / www.isalon.biz

Ultimate Relaxation on the plane. Introducing JAL Premium Economy

JAL (Japan Airlines)

Beginning August 1st, Japan Airlines will gradually introduce JAL Premium Economy on NY-Tokyo and SE-Tokyo routes. It features the new JAL Sky Shell Seat, the shell-shaped seat, which has 20% more room than JAL's economy class seats and comes fitted with a footrest and headrest. Every seat has its own power outlet suitable for personal computers. Amenities provide in this class are the same as those supplied in business class. You can experience ultimate in-flight comfort.

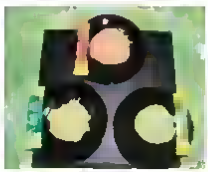
www.jal.co.jp/inflight/inter/

New Release: Instant Powder Green Tea "Tea Stick"

Toki

For those who love green tea but do not have a Japanese Tea Pot, this new product, coming from Japan, solves the problem. The powdered tea dissolves well in hot or cold water, and it enables you to get perfect green tea so easily. It comes in a stick type of small package and each package has a good amount for one cup of green tea. The product can be purchased at Toki store or through Toki's website.

Location: Palisades Center Mall, 3rd Fl., (Near Post office) West Nyack, NY 10994
TEL. 845-358-0195 / www.utsuwa.com



Book Signing Events on Japanese Photographer and Cook Book Author

Kinokuniya Bookstore

Kinokuniya's July events highlight two Japanese authors' book signings. On July 2, a Japanese photographer Takashi Homma will visit for signing his new book "Takashi Homma Tokyo". It compiles selections from each of his six previously published titles about the city including "Tokyo Suburbia", his seminal work now considered a contemporary classic. On July 19th, Kinue Weinstein will talk about her book "Japanese Kosher Cooking –With Ingredients From Your Refrigerator."

Location: 1073 Avenue of the Americas (bet. 40th & 41st Sts.), New York, NY 10018
TEL. 212-869 1700 / www.kinokuniya.com

Happening Feature

The 20th Anniversary U.S. Educators' Program Bon Voyage Party & Orientation

The Japanese Chamber of Commerce & Industry of New York, Inc.

The 20th Anniversary U.S. Educators' Program Bon Voyage Party & Orientation was held on June 6th at The Japanese Chamber of Commerce & Industry of New York, Inc. The U.S. Educators Program was being designed with the goal of improving communication and enhancing mutual understanding between area educators and their Japanese students. It was established in 1969 by the Chamber's Community Affairs Committee.

The program is an all-expense paid two-week trip to Japan during the summer months for a group of select educators from New York metropolitan area schools. The trip includes visits to schools, meetings with Japanese educators, and exposure to various cultural sites and experiences to give participants a deeper understanding of Japanese culture and its education system.

This year, 16 participants will visit educational institutions, municipal offices, and entities in Tokyo, Hiroshima, Tottori and Kyoto. They will also experience the Japanese way of life through home-stay.

Info. The Japanese Chamber of Commerce & Industry of New York, Inc. www.jccny.org

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Planet Sushi
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Matsubayashi Karate
Sun-chan Japanese Restaurant
Sushi A-Go-Go
Sushi Hana
TOMO Sushi & Sake Bar
Yuki Sushi

UPPER EAST SIDE

WTKO Honbu Dojo
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East Japanese (East 66)
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Garnet Wine
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Sushi Seki
Sushi Sen-nin
Tokubei 86
Tsuki Restaurant
Teriyaki Boy 92nd St
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YUKA Restaurant

MIDTOWN WEST

Bangkok House
Bento Nouveau
Bluechili
GoGo Curry
iBop KARAOKE
Sake Bar Hagi
Japan National Tourist Org
Japanese Chamber of Commerce
JETRO USA
Jim Hanley s Universe
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ABC Language Exchange
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Midtown Comics
Mingle New York
Monster Sushi
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Sapporo
Sato Dojo
Soba Nippon
Sushiden
Sushiya Restaurant
Tachigui soba Teriyaki Boy
Teriyaki Boy
The Japanese American Assoc
The Nippon Club Culture Center
VIJIN
Yamaguchi Acupuncture Clinic
Westerly Natural Market
Yum Yum 3
Yum Yum Bangkok

MIDTOWN EAST

212 Fukumatsu
Aburiya Kinnosuke
Acumed Center
Aja Asian Bistoro
Ambassador Wine & Spirit
Amity Language Institute
Asahi ya Book Store
Azusa of Japan
Book Off USA
Café Zaiya
Chiam Chinese Cuisine
Consulate General of Japan
Duet 48
Ease Salon
Gyu-Kaku
Hair Mates
Hatsuhana Park
H.I.S. Int'l Tours
Ido Center
IMAGINASIAN Theater
Inagiku
Japan Society
Karaoke Top Tune
Katagiri
Kiara
Korea Palace
Manish
Mencanko Tei 45
Midtown Comics
Minamoto Kitchoan
momotaro
Moonflower Spa
MR K's
Omsib
Peking Duck House
Restaurant Nippon
Restaurant SEO
RH Plus Salon
Sakae
Sakagura
Salon Shin
Shinbashi
Subi
Sushi-tei (Katsuhama)
Taipei Cultual Center
Teriyaki Boy 46th
Terry May Flower
The Waldorf Astoria
Tse Yang Restsurant
Yakiniku Riki
Yakitori East
Yummy Sushi

KOREAN TOWN

David L. Zang
Don s Bogam
Duet 35
Han Ah Reum
HAN BAT
HANGAWI
Hyo Dong Gak
Komtang House
Korean Books
Kum Gang San
PHO32
Todai
Wonjo restaulant
Woo Chon

CHELSEA & GRAMERCY

ABC Language Exchange
Bond Street Dojo
Choshi
Cosmic Comics
Daioh Sushi
Disc-O-Rama Union Sq. E
Ennju
Excy Laser Hair Removal
Hayato New York
Image Anime
Jaiya The
JAS Mart (E. 23th St.)
Kaiten Sushi East
KIWA Salon
KYOKUSHIN KARATE
Landmark Wine & Sake
Mishima
Monster Sushi
Natural Green Market
New Hope Martial Art Supplies
New York Aikikai
N.Y. Shorin Ryu Karate
Ohashi Institute
Regional Thai
SABURI
Spice Thai
Tobaya
Teriyaki Boy 23th
U.S. Budo Kai-Kan
World Oyama Karate
Matsumoto Dojo
World Seido Karate

WEST VILLAGE

Chez Noah
Disc-O-Rama NYU
Galanga
Generation Records
Go Sushi
Marumi
McNulty's Tea & Coffee
Monster Sushi
Penang
Rockmeisha
Tenr
Hakata Tonton

EAST VILLAGE & CENTRAL VILLAGE

Ariyoshi Japanese
Ash ya Sushi
Decibel
Dumpling Man
Giant Robot
go Restaurant
GO GO CURRY & Diner
Gyu-Kaku
Hair Mates
Hasaki
Izakaya GO
JAS Mart (East Village)
K2 Salon
Kelsy Nature Canter
Kim s Video
LAN

L Annam
Lemongrass
Lotus Salon
M2M
May's KU E BA
Menkuitei
MJK Liquor
Oh! Taisho
Otafuku
Panya
Planet Rose
Rai Rai Ken
Ramen Setagaya
Sakaya
Shabutatsu
Shiki Kitchen
Sing Sing (Ave A)
Sing Sing (St. Marks)
Sobaya
Souen Restaurant
St. Marks Merket
Sunrise Mart
Teriyaki Boy 10th
Toy Tokyo
Tokio 7
Tokyo Joe
Typhoon Lounge
Ueno Salon
Union SQ Wine
Video Games New York
Yakiniku West
Yakitori Taisho
ZEN

BELOW HOUSTON

Asian Amer can Art Centrer
Bento Nouveau
Corina Beauty Center
Facial Spa
Franklin Station Cafe
Granyette Wine
Hiroko s Place
ISE Japanese Restaurant
Joe s Shanghai
Bonaparte NY
Kazuyo Nakano New York kid robot
KITEYA SOHO
Korin
Lotus Salon (SOHO)
Lotus Salon (Tribeca)
Mika Inatome
New York Wine Exchange
Nha Trang
NINJA
Pearl River Mart
R by 45rpm
Rice
Sachiko s on Cl nton
Seasons
Shanghai Cuisine
Souen Restaurant
Sunr se Mart
Takahachi Tribeca
Takamichi Hair
Tokyo Bar
Tonjin Mart Manhattan
Ueno Salon
Zutto (Tribaca)

BROOKLYN

Bozu
Chai Home kitchen
Cheers Thai
Dokebi Bar & Grill
Element Natural Healing Arts
Jikishinkan Aikido Dojo
Sakura Cafe
Smith and Vine
Sunac Food Market
Tonj-n Mart Brooklyn
Zakka Corp
Zenkichi
Geido

QUEENS / LONG ISLAND

Family Market
The Arts Cure Center
Watawa Astoria
Tor go Japanese Restaurant
Chin Kei
Sakura-ya
Queens Judo Center
Satsuki
Akari Japanese Restaurent
Koban Japanese Restau- rant
Robata of Tokyo
Nara Japanese Food
Yamaguchi Restaurant
Central Boeki USA
go wasabi
Maguro Restaurant
Shin Nippon Do
Sushi Island
Ariyoshi Restaurant
Inatome Steak House
Taka Sushi
Yuki s Pallette

UPSTATE NY

Ichiriki
Hair Studio NAKA
Hajime
NIJIYA
Momiji Japanese Restaurant
Oishinbo
Salon Susen
Shugo Wine & Liquor
Ithaca Tofu House
Hiro s Hair Salon
Fuji Mart
Momotaro
Sakanaya Sushi
Sakura Bana
Tanto
este de doronko
Daido
Kam Sen Food
Kinokuniya Book Store
TOKI
Noda s Steak House
Salon Shin
Yonkers Tenn s Club
Ohana (City Island)

NEW JERSEY

Kiku Alpaine
Matsushima Restaurant
Mitsuwa Market Place
Michi
Akane Salon
Asahi
Daido
Gam Mee Ok
Higo Batten
Katsuko Salon
Parisienne
Sugi Restaurant
Sunmerry s
Tosh Hair Supreme
Ishitani Chiropractic
Ichiban Restaurant
Sakura
Komegashi
Komegashi too
Woo Jung
Uomaru
Monster Sushi
Izakaya En
Tomo Sush
Kaiten Sushi East
Family Market NJ
Kim's Video
Sakura Bana
Active Footwear

CONNECTICUT

J-Mart
Fuji Mart
Toshi Japanese Restaurant
Wasabi Japanese Cuisine

OTHER

Embassy of Japan (DC)
Salon Vijin Atlanta (GA)
Cherry Mart (Boston MA)
Consulate General (Boston MA)
Kotobukiya (MA)
Hinata Sushi Carry Out (MD)
Maruichi (MD)
Taiga Japanese Books (MD)
Maido (PA)

MAJOR GROCERY STORE

UPPER WEST SIDE

Food Emporium at 90th St
Food Emporium at 68th St
Gristede s at 96th St
Gr stede's at 86th St
Gristede s at 84th St.
Gristede s at 65th St
Gristede s at 103rd St

UPPER EAST SIDE

Food Emporium at 82nd St
Food Emporium at 67th St
Food Emporium at 63rd St
Gristede's at 78th St.
Gristede s at 89th St
Gristede s at 87th St
Gristede s at 65th St

MIDTOWN EAST

Food Emporium at 32nd St
Gristede s at 32nd St

CHELSEA & GRAMERCY

Food Emporium at Union Sq
Gristede's at W. 24th St
Gr stede s at W. 14th St
Gristede s at W. 26th St
Gristede's at W. 22nd St
Gristede s at E. 29th St
Gr stede s at E. 20th St

WEST VILLAGE

Food Emporium at 12th St
Gristede's at 4th St

EAST VILLAGE & CENTRAL VILLAGE

Gristede s at University Pl.

NEW JERSEY

Food Emporium 2100
Lemoine Ave (Fort Lee)

UPSTATE NEW YORK

Food Emporium 422 Old Post Rd (Bedford)
Food Emporium 1865 Pleasantville Rd (Briarcliff Manor)
Food Emporium 5861 Riverdale Ave (The Bronx)
Food Emporium 355 Halsteed Ave (Harrison)
Food Emporium 23 Quaker Ridge Rd (New Rochelle)
Food Emporium 261 S Ridge St (Rye Brook)
Food Emporium 345 Downing Dr (Yorktown Heights)

CONNECTICUT

Food Emporium 280 Elm St (New Canaan)
Food Emporium 1261 E Putnam Ave (Old Greenwich)
Food Emporium 1201 High Ridge Rd (Stamford)

*Pick up available from 1st of the month
Note: Distribution locations are subject to change without prior not ce

Please ema l for question about our d str bution
reader@chopsticksny.com

GRISTEDES The Food Emporium

House Foods

It Takes 2 To Tofu!

It does take 2 to Tofu! — our way. And this dance definately requires a partner. We don't mean the partners in the traditional dance, but a partner as in "Dancing with the Stars"—The TV Show.

Here are some basic steps that our Tofu partners need to know. Tofu, itself, is absolutely neutral. It doesn't reflect any taste or flavor. It, in fact, absorbs flavors and sauces easily and adapts to the taste and seasoning of any of its partners. Thus, partnering with HOUSE FOODS' Tofu, shows that our product will combine with different types of fresh vegetables to make delicious food even healthier.

Soft (Silken)

Medium Firm

Firm

Extra Firm

Tofu Mushroom Spread Makes: 2 cups

Ingredients.
1/2 package (3 1/2 oz)
House Organic Tofu Firm or
House Premium Tofu Firm
3 Tbsp butter or margarine
8 oz button mushrooms, sliced
2 cloves garlic, minced
¼ cup minced shallots
2 tsp mushroom soup concentrate or to taste (optional)
Pinch salt
¼ cup chopped toasted walnuts
Snipped chives

Directions:
1. Melt butter in a skillet over high heat until browned
2. Add mushrooms. Reduce heat and sauté 2 to 3 minutes.
3. Add garlic and shallots. Sauté 1 minute.
4. Stir mushroom soup concentrate and salt into pan juices. Remove from heat and let cool
5. Purée Tofu in a food processor. Add mushrooms, liquid and walnuts until finely chopped
6. Transfer mixture to a serving dish and refrigerate. Garnish with chives.

Serve With crackers.

For more information, free recipes and the benefits of Tofu, visit our website **www.house-foods.com** or Call 1-800-TRY TOFU (879-8638)

House Foods America Corporation 7351 Orangewood Ave. Garden Grove, CA 92841

ADVERTISEMENT

CREATIVITY SPARKS WITH QUALITY SEAFOOD

Azuma Foods' seafood products stir talented maestro chefs with rich creativity. The major reason is that Azuma Food maintains the highest quality of all their products through processing, packaging and preserving, and even a single product inspires chefs' cooking ideas. At **Restaurant ON**, which opened a few months ago as a renovated Japanese restaurant, it doesn't take much until ON's chefs start working on the cutting board. As soon as Azuma Food's natural shrimp sheet, one of their new products, is presented, the restaurant's high-caliber chefs spontaneously come up with several different cooking ideas for their high-quality menus.

The Japanese chefs at Restaurant ON are detail-oriented. They are very careful yet quick to cook in the open kitchen, and the customers are amazed when observing them.

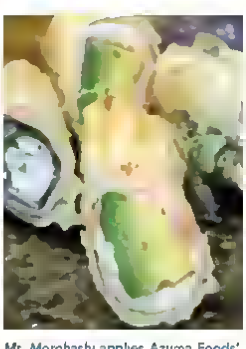
Azuma Foods' shrimp sheet is made with carefully pressed fresh shrimp. Since there is no food processing ingredient, this product is cooked in many different ways for the best original flavor. With over 30 years in Japanese cooking, *Mr. K. Morohashi*, the executive chef of the restaurant, shows how the very natural and high-level freshness of the shrimp sheet matches with several of his luxurious menu ideas. As his instinct and years of experience tell, he quickly calculates what to combine with Azuma Foods' fresh shrimp sheet, including different cooking styles. He never compromises the quality of his cooking, and always pays strict attention to the firmness, texture, flavor, color and temperature of each ingredient.

Leading his colleagues *Sho Mochido*, the sushi chef, and *Ryusuke Higuchi* in the compact kitchen of the restaurant, one dish comes out with the shrimp sheet arranged for a cold appetizer – shrimp and avocado tartar with Azuma Foods' Rice Pearl (rice cracker) sauce. For a great match for the warm summer weather, the chilled avocado supports the freshness of Azuma's shrimp sheet, which adds a sensitive natural pink color of shrimp to the green tartar. Azuma Foods' shrimp sheet makes even simple rolls the color duet with green summer avocado is something new to customers' eyes on the plate as well as on their tongues. Both flavors never kill each other but melt down together around a sensitive piece of grilled eel in the roll. The most innovative is the fried spring rolls. *Mr. Mochido* wraps avocados, yams and oba (Japanese basil) and serves them fried, topped with lemon juice, tempura dipping sauce and spicy sauce. The shrimp flavor remains very refreshing yet the fried crispiness is absolutely enjoyable.

Azuma Foods' fresh shrimp sheet has a beautiful natural pink color on the top of the special summer tartar with refreshing avocados, okra, cucumber and yam. The vivid color garnishes, Azuma's wasabi tobikko on top and plum sauce painting with Rice Pearl on the plate, create an artistic presentation, which is part of the important elements of Japanese cuisine.

Azuma Foods' fresh quality provides unlimited creativity and variety of cooking with the high quality flavor to each plate. Thanks to the unbeatable quality and all-natural ingredients of Azuma Foods' product, *Mr. Morohashi* rolls, fries and steams the shrimp sheet with perfectly selected ingredients to entertain customers of any kind. Restaurant ON's great teamwork in the kitchen counts on every characteristic of Azuma Foods' products as well as every ingredient they use.

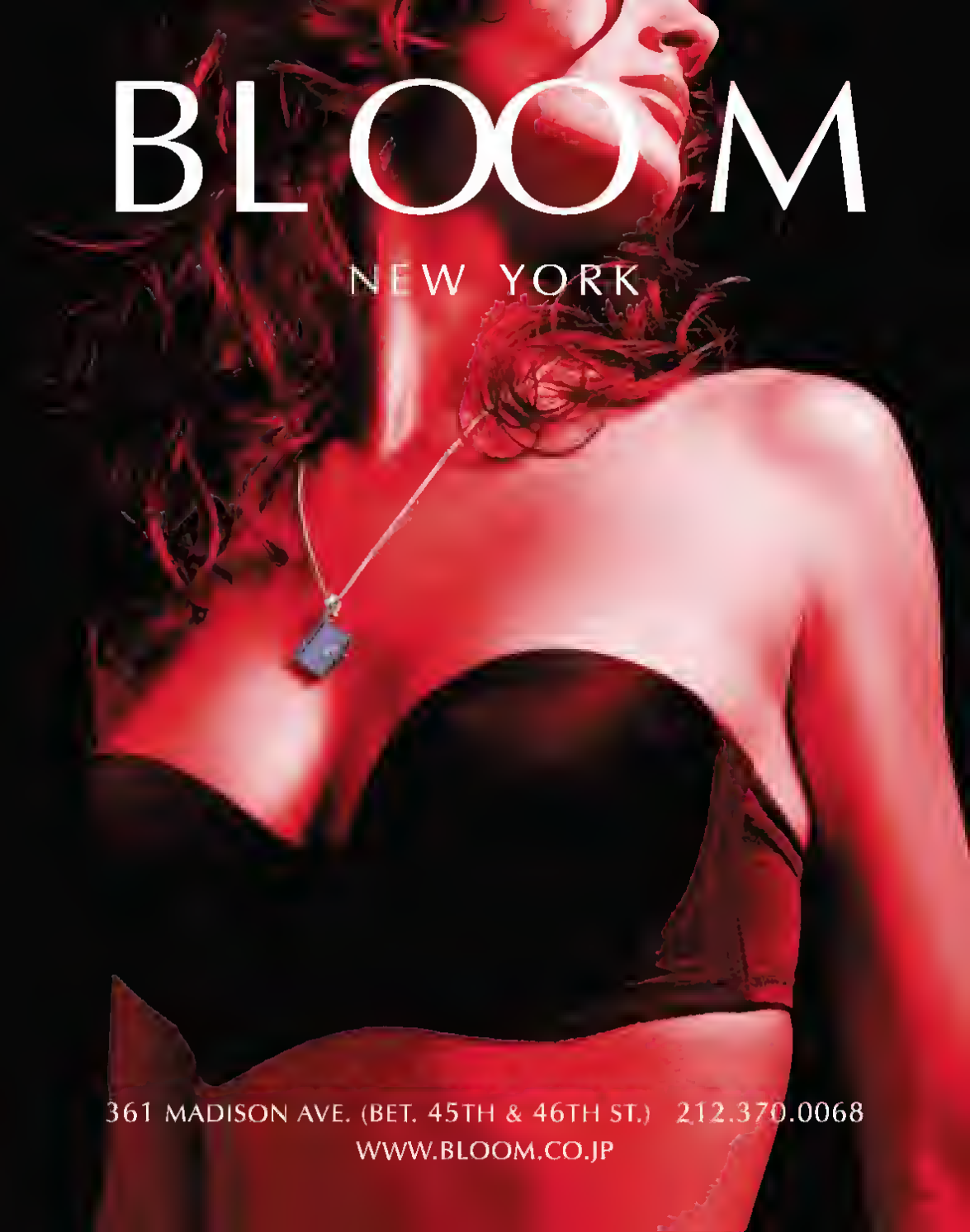
Restaurant ON is located at 1026 Second Avenue (at East 54th Street). Phone: 212-355-3557.



Mr. Morohashi applies Azuma Foods' fresh shrimp sheet for wrapping his spring rolls with avocados, yam and oba (Japanese basil) to create the refreshing flavor.

Azuma Foods' shrimp sheet makes simple rolls more unique and tasty. Avocado adds colorful presentations as well as melting texture and crispiness with grilled eel and cucumbers.

AF
Expand your cooking and presentation horizon!
To learn more about Azuma, visit their informative website azumafoods.com or call their friendly sales representatives in the Northeast office at (201) 372-1112.
Azuma Foods International Inc., USA
20 Murray Hill Parkway Suite 130, East Rutherford, NJ 07073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